

Ristorante Ponte Bria - À la Carte

Starters

Charcuterie board
selection of locally cured meats and cheese
with sweet and sour vegetables

14 euro

Homemade chicken liver pate
on Celio bread croutons,
lard and chestnut honey

13 euro

Cod fish (Baccalà mantecato)
shallot confit
on a potato and parsley creme

13 euro

Blond onion local
stuffed with goat cheese,
green sauce and black bread
earth

12 euro

First courses

Pappardelle homemade pasta
with Coffee
and venison ragout

14 euro

Artisanal Trofie pasta
with roasted pumpkin cream
sautéed broccoli
and liquorice powder

13 euro

Ravioli
stuffed with chestnuts
and Ossola bacon,
brown sauce and crispy leek

14 euro

Dumplings-Gnocchi (maize flour)
sautéed in alpine butter
with stewed Savoy cabbage
and Castelmagno cheese fondue

14 euro

Main courses

Piemontese Beef
with demi glace, Brussels sprouts
and roast potatoes

19 euro

Duck Breast
crispy pear
and turmeric soft potato

19 euro

Beef cheek
Braised in Nebbiolo
on a crust of fried polenta

18 euro

Tapulon (donkey meat)
Borgomanerese style
with Polenta Rustica

16 euro

Cod fillet
with turnip tops
mashed on tomato guazzetto
olives and capers

18 euro