

# Ristorante Ponte Bria

## Groups Menu

€40,00 excluding drinks

with 3 appetizers, 2 first and 1 second

€50,00 excluding drinks

with 3 appetizers, 2 first and 2 second

With the addition of €5 to the price will be included water house wine one bottle for every 4 people and Coffee~.

### Our starters to choose from:

- Carrot flan in puff pastry crust with zola fondue
- Marinated trout cube, guacamole and zucchini carpaccio
- Veal with tuna sauce served with soured vegetables
- Piedmontese beef tartare, bell pepper mayonnaise and anchovy bread crumble
- Soft potato pie in raw crispy from "Val Vigezzo"
- Selection of local cured meats

### Our risotti:

- Risotto with turnip tops salad and Sardinian pecorino cheese
- Risotto with creamed roasted pumpkin and mussels
- Risotto with Nebbiolowine sauce creamed with alpine butter

### Our fresh pasta:

- Curcuma crepes stuffed with vegetables on thyme potato cream
- Lasagna with wild game ragout
- Spinach dumplings with lake fish soup with cherry tomatoes, capers and olives

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## Our second courses to choose from:

- Braised Piemontese beef in Nebbiolo wine with mashed potatoes or polenta
- Low-temperature cooked veal with roasted pumpkin medallion and Braulio-flavored cooking
- Pork fillet, soft celeriac and apple and ginger chutney
- Rainbow trout fillet with herbs and grilled salad

## VEGAN MENU

### Appetizers

- Chickpea hummus with salad and crusty bread with oil
- Quinoa salad with crunchy vegetables and pepper sauce

### first courses

- Beetroot risotto creamed with extra virgin olive oil
- Linguine with rocket pesto and toasted almond slices

### Second courses

- Millet medallions with grilled mixed vegetables

### Dessert:

Price €5.50

Our desserts are prepared daily! ask the waiter what dessert there is that day!

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## Children's menu:

Children € 20 with the possibility of green, white or red pasta and cutlet with chips!

During the week and in the evening it will be possible to combine on request with a dedicated price our exclusive animation by **APS ZAZZI!**

On Saturday and Sunday for lunch, entertainment will be included in the price but it will not be exclusive to the event!

## Extra:

- Welcome drink, alcoholic, non-alcoholic of the house in jugs, prosecco, soft drinks, chips and pretzels 5 euros per person
- Prosecco at 16 euros per bottle / Moscato at 12 euros per bottle for the cake
- The menu consisting of the courses selected by you will be the same for all guests (except for exceptions due to intolerance or allergies)
- We kindly ask you to inform us of any allergies / intolerances and if you need child seats.
- To confirm your reservation we kindly ask you to pay a deposit of 20% of the total and to send us a copy of the accounting once the payment has been made.

Confirm the number of participants 15 days before the event.

We ask for a guaranteed minimum of 90% of the confirmed at the time of the balance.

For more information:

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