

Ristorante Ponte Bria - À la Carte

Starters

Charcuterie Board
selection of locally cured meats
with vegetables

14 euro

Piedmontese Veal Tartar
fried yolk
and creamy stracchino cheese

14 euro

Pumpkin Flan
marinated salmon
and dill sauce

13 euro

Crispy "Polenta"
salad, lard
and walnut mousse

13 euro

First courses

Home-made "Pappardelle"
with sauce
of wild boar

14 euro

Spaghetti
whit black cabbage pesto
dried cherry tomatoes and mature
Sardinian pecorino cheese

13 euro

Home-made Ravioli
stuffed with chicken and
vegetables served with meat sauce
and marinated celeriac

15 euro

Home-made chestnuts Dumplings
with prawns, their bisque
and roasted pumpkin

15 euro

Main courses

Grilled beef steak
with roast potatoes
and roasted fennel

20 euro

Braised Beef Cheek
with nebbiolo wine
and rustic cornmeal polenta

18 euro

Guinea fowl
stuffed with chestnuts
and Ossola bacon
with pumpkin puree

19 euro

Stuffed squid
with fragrant bread, vegetables and
clumps of squid with
polenta and tomato sauce

20 euro