

Ristorante Ponte Bria - À la Carte

Starters

Charcuterie Board
selection of locally
cured meats
with vin brulè cheese mousse
15 euro

Piedmontese Veal Tartar
Piedmontese
red cabbage and apples,
anchovy and garlic sauce
15 euro

Artichoke Slices
pomegranate, pecorino cheese
slices and black truffle
14 euro

Pork loin
cooked at low temperature
green apple in three
consistencies and mustard
13 euro

Amberjack fish confit
candied ginger
and sweet tomato coulis
16 euro

First courses

Ravioli filled
of ricotta and rhubarb
with lemon cream
and wild strawberry drops
15 euro

Potato gnocchi
cream of yolk, parmesan cheese
fried lard and local sausage and
slice of crispy parmesan cheese
15 euro

Homemade tagliolini
with wild boar ragout
and vegetables
with caramelised onions
15 euro

Spaghetti
smoked pink trout
red onion, basil cream
and roasted cherry tomatoes
14 euro

Onion soup
baked au gratin
with crispy croutons
12 euro

Main courses

Grilled Beef Steak
cardoncelli mushrooms
in bread crispy
and wine-sautéed radicchio
22 euro

Wild boar cutlet
in long cooking,
jus and endive salad
with pink pepper
19 euro

Roast shoulder of lamb
whit herb sauce
and sautéed potatoes
20 euro

Guinea fowl legs
roasted with bay leaves
and juniper
with topinambur puree
20 euro

Octopus bites
with coffee powder
cream of carrot and ginger
and romaine cabbage
24 euro

Cover charge 2,50€ to person

to consult allergens ask the service staff for the dedicated book