

Ristorante Ponte Bria - À la Carte

Starters

Charcuterie Board

selection of locally cured meats
with fresh goat's cheese mousse
with thyme

15 euro

Piedmontese Veal Tartar

garlic and oil parsley sauce
and sweet and sour peppers

15 euro

Pike slice

with seasonal vegetables

15 euro

Small Calamari

stuffed with cannellini bean
cream and raspberry mayonnaise

16 euro

Buffalo milk burrata

marinated ginger
and mint pesto

14 euro

First courses

Potato gnocchi with red turnip

sautéed in mountain butter
on yellow date tomato velouté
and burrata cheese

15 euro

Rustic ravioli

filled with broccoli potatoes and
desalted anchovies, fresh chilli
cream and black garlic drops

16 euro

Homemade Tagliatelle

with mussel fruit and cherry
tomatoes on cream of
wholemeal bread

15 euro

Orecchiette Pasta

with duck, rabbit, guinea fowl
and chicken ragout
with rocket in oil

16 euro

Baked Macaroni Gratin

with lamb ragout
and Sardinian caciotta cheese

16 euro

Main courses

Grilled Beef Steak

Maldon salt flakes,
blueberry sauce
and roasted potatoes

23 euro

Pork Chops

Honey and tarragon
flavour, gorgonzola and
glazed Borettane onions

20 euro

Rabbit leg stuffed

with home-made cotechino, ginger
syrup, green apple julienne
and confit shallot

20 euro

Anglerfish in cooking oil

confit cherry tomatoes,
avocado puree
and passion fruit dressing

23 euro

Prawns

with baked panko bread,
creamed broad beans
and grilled corn cob

24 euro

Cover charge 2,50€ to person

to consult allergens ask the service staff for the dedicated book