

Ristorante Ponte Bria - À la Carte

Starters

Charcuterie Board

selection of locally cured meats
with coloured
cauliflower
15 euro

Piedmontese Veal Tartar

Egg yolk in brisè tartlet
and mayonnaise with capers,
anchovies and shallot
15 euro

Quail with duck foie gras

roasted in butter,
seasonal salad
and Marsala syrup
16 euro

Salad of White Trout

crispy Catalan-style
vegetables
and dill yoghurt sauce
15 euro

Confit figs

burrata cream
tomato gel
and purple potato chips
14 euro

First courses

Rice Flan

with Toma cheese,
veal marrow sauce
and julienne of fried leeks
15 euro

Homemade Gnocchi

of potatoes and chestnuts,
fondue of local cheese
and horse filets
16 euro

Homemade Tagliatelle

"duck egg",
wild boar ragout
and brunoise of peppers in syrup
16 euro

Ravioli stuffed

with veal liver, yellow butter
caramelised red onions
and balsamic vinegar reduction
16 euro

Maccaroni Pasta

diced pumpkin, rocket pesto
pistachio granules
and feta crumbs
15 euro

Main courses

Grilled Beef Steak

truffled pecorino cheese flakes
and fried sticks
of sweet potato
23 euro

National Pork Ribs

cooked at low temperature
with caramelised chestnuts with
honey and sultana spinach
20 euro

Confit Goose Leg

celeriac puree
and pears
in Arneis wine
23 euro

Capon medallion

stuffing with local lard
dried plum sauce
and roast potatoes
23 euro

Fish Skewer

of salmon trout, shrimps
and bacon on a sauce of
mushrooms and cherry tomatoes
22 euro

Cover charge 2,50€ to person

to consult allergens ask the service staff for the dedicated book