

Ristorante Ponte Bria - À la Carte

Starters

Charcuterie Board
selection of locally cured meats
with pumpkin
and apples jam
15 euro

Piedmontese Veal Tartar
caper fruits, cherry tomatoes
and fresh oregano
with yellow cherry tomato sauce
15 euro

Filled Phyllo Pastry
of gorgonzola cheese
and crunchy walnuts
14 euro

Small Cardoon Cake
anchovy and garlic cream
and dried local bacon
13 euro

First courses

Homemade Lasagna
tomato sauce, fried aubergines
sausage crumbs
and Alpine Raschera cheese
15 euro

Tagliolini
with game ragout
and mushrooms
16 euro

Homemade Dumplings
of potatoes and beetroot
in cream of Castelmagno Cheese
15 euro

Stuffed Crepe Rolls
of local cheese, broccoli, homemade
sausage and anchovy au gratin baked
with fresh tomato cream
15 euro

Main courses

Grilled Beef Steak
fried lard and hazelnuts
with turnip greens and
black garlic
22 euro

Beef Cheek
braised Nebbiolo wine
with mashed
of thyme potatoes
20 euro

Fillet of Pork
with Brandy Flambè
and coriander
with roasted potatoes
20 euro

Cod Fish Quenelle
with cream
with violet potatoes
and puffed polenta chips
20 euro