

Ristorante Ponte Bria - À la Carte

Starters

Charcuterie Board
with goat's mousse
of Val Vigezzo
and honey
15 euro

Piedmontese veal tartare
with cheese fondue
and pears candied
with thyme oil
15 euro

Lake fish "carpione"
flavoured with Prünent wine
and salad "puntarelle"
14 euro

Soft basil pudding
and ricotta cheese
with dehydrated
cherry tomatoes
13 euro

First courses

Risotto carnaroli riserva
with eggplant parmigiana
Bettelmat and crumbs
of black bread from Coïmo
15 euro

Tagliolini with lime
homemade
with guinea fowl ragout
15 euro

Maccheroni
with stewed leeks
and diced ham on velvety
yellow daisier
15 euro

Ravioli stuffed with meat
cherry tomatoes,
buffalo mousse
and basil drops
15 euro

Main courses

Sliced beef fillet
with Café de Paris butter,
baked potatoes
and diced vegetables
22 euro

Pork leg
with onion sauce
and home made
renette apples
19 euro

Codfish
Veneto-style
21 euro

Beef cheek
braised in ghemme wine
with rustic polenta
20 euro