Ristorante Ponte Bria - À la Carte

Strarters

Charcuterie Board
selection of locally cured meat with sweet and sour vegetables
15 euro

Beef Carpaccio
sweet Gorgonzola cream and 36-month aged Parmesan shavings
18 euro

Piedmontese beef tartare
with black garlic, caramelised red onions and salted ricotta cheese
16 euro

Carpione
lake fish with red Tropea onions marinated in vinegar
16 euro

Prawn skewer
with Argentine red shrimp caramelised and glazed with orange juice
18 euro

First courses

Homemade tagliatelle
with roast sauce and mature Castelmagno cheese
18 euro

Potato gnocchi
with Novara-style gorgonzola cheese and amaretti biscuits
16 euro

Ravioli del "plin"
with truffle butter and black truffle shavings
18 euro

Tagliolini with squid ink
with salmon,ricotta cheese and turmeric béchamel sauce
18 euro

Moscardini soup
Small octopus and squid tentacles with grilled polenta
16 euro

Main courses

Roast lamb
with rosemary sauce, served on a bed of red cabbage salad
22 euro

Argentine red shrimp
wrapped in sea bass fillet with seafood sauce
24 euro

Grilled Beef Steak
with rocket pesto and Himalayan pink salt with rustic potatoes
23 euro

Cabbage rolls and cod
"alla Vicentina" on demi-glace of the sea
21 euro

Mixed fried seafood
squid, prawns, king prawns shrimps, squid tentacles and zucchini fantasy
22 euro

Cover charge 3,00€ to person

to consult allergens ask the service staff for the dedicated book