Ristorante Ponte Bria - À la Carte

Strarters

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

Spinach flan
flavoured with truffle
and fondue
cheese
15 euro

Piedmontese beef tartare
with Bettelmatt c
cheese
and hazelnuts
15 euro

Sea bass fillets
with three marinades
(dill, citrus fruits and beetroot)
with crispy vegetables
15 euro

First courses

Homemade tagliatelle
with ragù
from the
farmyard
16 euro

Onion Soup
with slices
of crusty bread
and Bettelmatt cheese
14 euro

Seafood ravioli
with shellfish bisque
and lemon zest
confit
18 euro

Pumpkin gnocchi
with Taleggio cheese fondue
and crispy
sage
16 euro

Main courses

Fried Lake Fish
(salmon trout, silverside and perch)
with homemade
tartar sauce
21 euro

Grilled Beef Steak
rosemary oil
and smoked Maldon saltflakes
with roast potatoes
23 euro

Stuffed Horse Rolls
with pecorino cheese, bread crumbs
with soft potatoes and black
cabbage
21 euro

Braised Beef Cheek
with Barbera wine
and polenta
20 euro

Cover charge 3,00€ to person

to consult allergens ask the service staff for the dedicated book