

# Ristorante Ponte Bria - À la Carte

## Starters

Charcuterie Board  
selection of locally  
cured meats with  
"Piemontese caponata"  
15 euro

Piemontese Veal Tartar  
with green sauce,  
marinated egg  
and topinambur chips  
16 euro

"Vitello Tonnato"  
with sweet and sour  
peppers  
16 euro

Grilled asparagus  
with a poached egg,  
chickpea hummus beetroot  
and sweet potato  
15 euro

Creamed cod fish  
with fried polenta  
wafers and drops  
of squid ink  
16 euro

## First courses

Ravioli stuffed  
with goat's milk ricotta and  
spinach with spicy silky  
tomato sauce  
16 euro

Lasagna  
with game ragù  
and thyme béchamel  
sauce  
16 euro

Sautéed yellow rice  
with pulled pork  
and caramelised onions  
16 euro

Handmade potato gnocchi  
with fava beans purée,  
artichoke hearts  
and Pecorino Romano  
16 euro

Homemade tagliolini  
with a cream sauce made  
from spring vegetables  
and marinated salmon trout  
16 euro

## Main courses

Slow-cooked ribs (72 hours)  
served with potato flan  
carrot purée with  
coriander seeds and gravy  
20 euro

Grilled Beef Steak  
with a mousse  
of aubergines  
and grilled peppers  
24 euro

Local pork fillet  
with a salad,  
new potatoes,  
Tropea onions  
and tzatziki sauce  
21 euro

Roast chicken  
in a slightly spicy  
tomato sauce  
with Taggiasca  
olives  
19 euro

Sea bass fillet  
with pink cauliflower purée  
and a crumble  
made with squid ink  
and red bottarga tuille  
20 euro

Cover charge 3,00€ to person

to consult allergens ask the service staff for the dedicated book