

Menu



Tasty treats

Dry Sausage € 3

Pork, sea salt, wine, spices, honey, garlic.

Zucchini Fritters* € 4

Crispy wheat-crusted fritters with zucchini, mint, and sheep's milk ricotta. § 1.3.7. § *frozen at sours

Pane, Pomodoro & Origano € 5

Rye bread, tomato, and oregano § 1 §

"Pork tuna" with vegetables € 13

Slow-cooked tender pork preserved in olive oil, served with fresh garden vegetables § 9.12. §

Crostoni & Toast

Burrata & Anchovies € 12

Rye bread, Burrata, Cantabrian anchovies, basil oil § 1.7.4 §

Baba ganoush & zucchini € 12

Rye bread, aubergine, garlic, tahina, and spices zucchini § 1.11 §

The Summer Sandwich € 12

Rye bread, prosciutto crudo, buffalo mozzarella, basil, and tomatoes. § 1. 7. §

§ - § : numbers in brackets indicate allergens - see back page.

Menu



Dishes

Tartare Fassona € 16

beef tartare with cappes and citrus served with vegetables \$ - \$

Summer Caprese € 12

Garden Tomatoes, bufala cheese and basil \$ 7 \$

Alpine Trout & Char € 16

Smoked and marinated alpine char and salmon trout, infused with juniper, \$ 4 \$

Salami & Cheeses

Valdostano € 18

Local cheeses, mocétta, boudin, and juniper-cured coppa \$ 7 \$

Mountain Cheese Selection € 7/ 15

Rye bread, aubergine, garlic, tahina, and spices zucchini \$ 1.11 \$

Luiset : Pork from the Langa hills € 20

Prosciutto Riserva, Salamè Luiset , Dry Sausage, Hazelnut Salame

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Ingredients & Allergens:

An important notice

Some of our dishes and beverages may contain ingredients classified among the 14 main allergens according to European regulations (reg. Eu 1169/2011)

We list them below, and allergens are indicated under each preparation.

**If you have allergies or intolerances, please talk to us:
We will be happy to help you make an informed choice.**

1. Cereals containing gluten and their derivatives: wheat, rye, barley, oats, spelt, kamut, and their hybrids.
2. Crustaceans and products made from crustaceans: shrimps, prawns, crabs, lobsters, etc
3. Eggs and products made from eggs: including items containing eggs such as mayonnaise, egg pasta, etc.
4. Fish and fish products: including fish derivatives.
5. Peanuts and products made from peanuts: including oils, creams, and foods containing peanuts.
6. Soybeans and soy products: including soy milk, tofu, etc.
7. Milk and dairy products (including lactose): milk, cheese, yogurt, etc.
8. Nuts and products made from nuts: almonds, hazelnuts, walnuts, cashews, pecans, brazil nuts, pistachios, macadamia nuts.
9. Celery and celery products: also in preparations like broths and soups.
10. Mustard and mustard products.
11. Sesame seeds and sesame products.
12. Sulfur dioxide and sulfites: in concentrations above 10 mg/kg or 10 mg/liter.
13. Lupin and lupin products.
14. Molluscs and mollusc products: mussels, clams, squid, etc.

Drinks



Beers

Baltea € 6,5

Belgian Ale (0,33 cl)

Brezza € 6,5

Indian Pale Ale (0,33 cl)

Bruna € 6,5

Dubbel (0,33 cl)

Afrodite € 27

Trippel whit cherries (0,70 cl)

Aperitivi & Cocktails

Kir Royal € 9

Cassis liqueur and sparkling wine

Dry Rabbit € 9

Bitter al radicchio extra bitter and orange ale

Americano € 9

Bitter al radicchio , vermouth and soda

Negroni € 10

Bitter, vermouth and gin London dry

Drinks



Gin tonic by Brunello

Gran Khan € 12

London dry - grapefruit basil, Machis

CR Falco € 8

compound gin

Gin tonic by R. Marton

Roby Marton Gin € 12

Compound Gin

London Dry Big Gino € 8

lond dry

Exotic Fruits € 10

Exotic Fruit

Pepito Loco € 10

Bitter, vermouth and gin London dry

May Chang € 10

Litsea Cubeba, Pepper, Angelica & Iris

Drinks



Grappe

Fior d'arancio

Aromatic, smooth, and full of bouquet

Scura Ris. 3 Years

smooth, warm and rich

Spirits

Armagnac VS Ténarèze € 9

Châteaux Pellehaut

Whisky SM "Cnoc na Moine" € 8

Torabhaig

Fernet € 5,5

Exotic Fruit

"La Miscela" Fave di Cacao € 5

Officina Longaresi

Donkey Head € 5

LangaShire, citrusy and spicy

Drinks



Zero Alcool

Amanté € 9

Sparkling black tea and mountain herb infusion

Birra Freedel € 7

Classic style – naturally alcohol-free fermentation

Elderflower Tonic € 7

natural syrup and tonic water

Orange Rabitt € 7

Bitter No alcool and Orange Ale

GinTonic Free € 8

Bitter No alcool and Orange Ale

Rabitt Ale € 5

Bitter Ale all'arancia (contiene Glutine)

Molecola Zero 5

Cola Italian senza Succhero

Blueberry € 6,5

Blueberry Juice

Apple € 4

Apple Juice

Tonic W € 4

Tonic Water