



PIAZZA LUIGI SECCHI 3, 28817 MIAZZINA (VB)
TEL: +39.0323.494439

Something to start with...

Millefeuille with roasted artichoke and creamy "Paglietta Piemontese" cheese
12

White-boiled egg, rainbow chard and 36-month Parmesan mousse
10

"Coalvi" Piedmontese Fassona tartare, Jerusalem artichoke cream, ginger and
PGI hazelnuts
12

Seared baby squid, sweet and sour tomato, capers and Taggiasca olives
13

First courses

Ravioli stuffed with guinea fowl,
dehydrated apricot and Robiola di Roccaverano DOP
14

Black spaghetti, raw Mazara prawns and pistachios
15

Carnaroli rice “Tenuta Margherita”, black cabbage, sweet gorgonzola and
duck crumble
(2 people minimum)
13

Gnocchi, white celery, missoltino, raisins and pine nuts
11

All the proposed pastas are homemade

Second courses

Venison, roasted beetroot and chestnut flan
18

Braised beef cheek, delicate pumpkin puree and potato gratin
19

Arctic char, its eggs and smoked purple potato
17

Seared octopus, crunchy sesame, roasted winter melon and bacon
21

Cheeses

Our selection of cheeses "La Casera":

- Camembert 3 latti di Langa
- Robiola vaccina in foglie di castagno
 - Tuma di pecora Lia
 - Toma Alpe Pidella
 - Blu al cucchiaio

13

Desserts

Green apple semifreddo and almonds

6

Dark chocolate variation

7

Millefeuille, chantilly, pink grapefruit and mascarpone ice cream

7

Spiced eggnog mousse

6

In case of food intolerances please ask the staff for the menu with the list of allergens