

CAMPAMAC BREAD

MADE WITH WHEAT FLOUR, “BURATTO” FLOUR, WHITE SPELT FLOUR AND ENKIR FLOUR, PRODUCED IN ALTA LANGA.

COVER CHARGE € 5

STARTERS

IL LANGHET (A TASTE OF LOCAL TRADITION, MADE WITH FASSONA RAW MEAT, VEAL WITH TUNA SAUCE, RUSSIAN SALAD) € 22

SMOKED HAM D'OSVALDO AND FRIED PASTA € 27

BEEF CARPACCIO, FENNEL SALAD AND EXTRA VIRGIN OLIVE OIL € 24 

TARTE TATIN, AUTUMN VEGETABLES AND FOIE GRASS FOAM € 23 

SOFT POLENTA, POACHED EGG AND BROWN SAUCE € 20 

FORGOTTEN TRADITIONAL DISHES

BAGNA CAUDA WITH RAW AND COOKED VEGETABLES € 26

BATSUÀ: FRIED PORK NERVES, SAVOY CABBAGE SALAD AND GREEN SAUCE € 22

VEAL TRIPE SLOW COOKED IN CASSEROLE € 22

TRADITIONAL “PIEDMONTESE FINANZIERA” € 30

PASTA

PLIN OF GOOSE FRESH RAVIOLI FROM LANGA STUFFED AND DRESSED WITH GOOSE € 18

FORTY EGG YOLKS TAJARIN MADE WITH HISTORICAL RECIPE OF LANGA, 40 RED EGGS PER KILO OF FLOUR,
SERVED WITH FASSONA MEAT RAGU € 16

AGNOLOTTI BEETROOTS AND JERUSALEM ARTICHOKEs WITH ANCHOVIES SAUCE € 22 

RISOTTO, CARDOONS AND SWEET GORGONZOLA CHEESE (MIN. 2 PAX) € 22 

DUMPLINGS OF POTATOES AND CHESTNUTS WITH SALT COD RAGOUT € 22 

SECOND COURSES

RADICCHIO, POMEGRANATE AND CHIMICHURRI SAUCE € 14 

“OUR BREADED AND FRIED FASSONA” € 38

BABY GOAT BAKED IN OVEN € 30

GRILL & DRY AGED

CAMPAMAC STEAK - OUR SELECTION OF GRASS FED BEEF - (MINIMUM 700 GR)

DRY AGED 60 DAYS € 9 FOR 100 GRAMS

DRY AGED 120 DAYS € 14 FOR 100 GRAMS

FASSONA STEAK - STEAK OF PURE PIEDMONTESE BEEF, AGED FOR 30 DAYS

(MINIMUM 700 GRAMS) PRICE FOR 100 GRAMS € 8,50

“VACCA DELLE DOLOMITI STEAK” WITH 60 DAYS DRY AGED (MINIMUM 700 GRAMS) PRICE FOR 100 GRAMS € 11

FASSONA FILLET TOURNEOS, BLUE CHEESE SAUCE € 40 

MARINATED COCKEREL WITH DIJON MUSTARD € 25

QUAIL, SWEETBREADS, GRILLED POLENTA € 30

GUINEA FOWL, PUMPKIN, CHESTNUTS AND HAZELNUTS € 28



SIDE DISHES	
MIXED GREEN SALAD RAW	€ 7 
SPINACH, PAN FRIED WITH EXTRA VERGIN OLIVE OIL	€ 7 
MASHED POTATO	€ 7 
LEEEKS GRATINATED	€ 8 
OUR HOMEMADE CHIPS	€ 8 

OUR PIEDMONTESE CHEESE	
TOWER CLOCK - 12 PIECES SELECTED FROM OUR CART	€ 28
HALF TOWER CLOCK - 6 PIECES SELECTED FROM OUR CART	€ 17

LANGA TASTING MENU	
WELCOME FROM THE CHEF	
SOFT POLENTA, POACHED EGG AND BROWN SAUCE	
FORTY EGGS YOLKS TAJARIN - MADE WITH HISTORICAL RECIPE OF LANGA 40 RED EGGS PER KILO OF FLOUR, SERVED WITH SAUSAGE RAGÙ	
BABY GOAT BAKED IN OVEN	
HAZELNUTS ICE CREAM	
DRINKS AND WINE EXCLUDED - SERVED À LA CARTE	
€ 75	
THE MENU IS SERVED FOR ALL THE TABLE	

WHITE TRUFFLE MENU	
FASSONA RAW MEAT	
EGG IN COCOTTE	
TAJARIN WITH MOUNTAIN BUTTER	
FASSONA FILLET TOURNEDOS, BLUE CHEESE SAUCE	
PANNA COTTA, PERSIMMONS AND CHESTNUTS	
DRINK AND WINE EXCLUDED - SERVED À LA CARTE	
€ 280	
THE MENU INCLUDES 5 GRATED TRUFFLE	

EXECUTIVE CHEF: MAURILIO GAROLA	CHEF DI CUCINA: STEFANO PAVESE
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ALLERGENS	
CAMPAMAC BREAD 1-8	
STARTER	
LANGHET 3-4-6-7 / SMOKED HAM 12 / BEEF CARPACCIO 15 / TARTE TATIN 1-3-7-9-12-15 / SOFT POLENTA 1-3	
FORGOTTEN TRADITIONAL DISHES	
BAGNA CAUDA 4-7-9 / BATSUÀ 1-3-8-9 / VEAL TRIPE 7-9-12 / TRADITIONAL “PIEDMONTESE FINANZIERA” 1-7-12-15	
PASTA	
I PLIN 1-3-7-9-15 / TAJARIN 1-3-7-9 / AGNOLOTTI 1-3-4-7-15 / RISOTTO 7-9-12 / DUMPLINGS 1-3-4-7-8-9-12-15	
SECOND COURSES	
RADICCHIO 6 / BREADED AND FRIED FASSONA 1-3 / BABY GOAT 1-7-12	
GRILL & DRY AGED	
CAMPAMAC STEAK 1-3-8-10-15 / FASSONA STEAK 10 / “VACCA DELLE DOLOMITI” STEAK 10 / TOURNEDOS 7	
MARINATED COCKEREL 10 / QUAIL 1-12-15 / GUINEA FOWL 8-12-15	
DESSERT	
PANNA COTTA 1-3-7-8-15	
CHEESES	
COW, SHEEP, GOAT 7	

IN CASE OF FOOD ALLERGY OR FOOD INTOLERANCE SPEAK WITH A MEMBER OF THE STAFF