

CAMPAMAC BREAD

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

COVER CHARGE € 5

STARTERS

TOMATO GAZPACHO, PRAWNS, AND SOFT BURRATA CHEESE € 25

BEETROOT CARPACCIO, WALNUTS AND MARINATED ANCHOVIES € 18

VEAL TONGUE, SWEET PEPPERS, GREEN SAUCE € 23

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 DOUGH € 27

FORGOTTEN TRADITIONAL DISHES

BATSUÀ: FRIED PORK NERVS AND GREEN SAUCE € 22

VEAL TRIPE SLOW COOKED IN CASSEROLE € 22

TRADITIONAL "PIEDMONTESE FINANZIERA" € 30

PASTA

BOTTARGA TORTELLINI, PEAS CREAM AND SHALLOT € 25

SPAGHETTI BOSSOLASCO "PIZZAIOLA STYLE" € 22

SWEET PEPPERS AND RABBIT TORTELLI IN GRENOBLOISE SAUCE € 24

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

SECOND COURSES

SEA BASS IN A PASTRY CRUST, MARINATED COURGETTES AND HAZELNUTS € 32

GRILLED SALANOVA SALAD, BÉARNAISE SAUCE AND VEGETABLE STOCK € 15 🌱

BABY GOAT BAKED IN OVEN € 30

GRILL & DRY AGED

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

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) € 8,50 FOR 100 GRAMS

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

CHATEAUBRIAND € 55 X PAX (MINIMUM 2PAX - 250 GR. PER PAX)

MARINATED COCKEREL WITH DIJON MUSTARD € 25

SIDE DISHES

- MIXED GREEN SALAD €7 
SPINACH, PAN FRIED WITH EXTRA VERGIN OLIVE OIL €7 
GREEN BEANS AND DRIED FRUIT €7 
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

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

PLIN OF GOOSE: FRESH RAVIOLI FROM LANGA STUFFED AND DRESSED WITH GOOSE

MARINATED COCKEREL WITH DIJON MUSTARD

PANNA COTTA AND SOFT ZABAGLIONE HEART

DRINKS AND WINES EXCLUDED — SERVED À LA CARTE

€75

THE MENU IS SERVED FOR ALL THE TABLE

FOUR HANDS TASTING MENU

FIVE COURSES MENÙ PROPOSED BY CHEFS MAURILIO AND STEFANO

DRINKS AND WINES EXCLUDED - SERVED À LA CARTE

€90

THE MENU IS SERVED FOR ALL THE TABLE

EXECUTIVE CHEF:
MAURILIO GAROLA

CHEF DE CUISINE:
STEFANO PAVESE

ALLERGENS

CAMPAMAC BREAD 1-8

STARTER

TOMATO GAZPACHO 2-4-7-9-12-15 / BEETROOT CARPACCIO 4-7-8-15 / VEAL TONGUE 9-15 / LANGHET 3-4-6-7 / SMOKED HAM 12

FORGOTTEN TRADITIONAL DISHES

BATSUÀ 1-3-8-9 / VEAL TRIPE 7-9-12 / TRADITIONAL "PIEDMONTESE FINANZIERA" 1-7-12-15

PASTA

BOTTARGA TORTELLINI 1-3-4-7-9-12-15 / SPAGHETTI BOSSOLASCO 1-4-9-12 / SWEET PEPPERS AND RABBIT TORTELLI 1-3-7-9-12-15
PLIN 1-3-7-9-15 / TAJARIN 1-3-7-9

SECOND COURSES

SEA BASS IN A PASTRY CRUST 1-3-6-7-8-9-12-15 / GRILLED SALAD 3-6-9-12 / BABY GOAT 1-7-12

GRIGLIA & DRY AGED

CAMPAMAC STEAK 10 / FASSONA STEAK 10 / "VACCA DELLE DOLOMITI" STEAK 10 / MARINATED COCKEREL 10

SIDE DISHES

GREEN BEANS AND DRIED FRUIT 8

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

 VEGAN DISH

 VEGETARIAN DISH