## V CONVINO


$\xi$

## STARTERS

Rooster salad with parsley mayonnaise
$16 €$
Cremy green soup of broad beans, green peas and fennel garnished with fried chard leaves and "Blu di Cuneo" cheese $18 €$
Seared octopus, zucchini cream and tomato confit $18 €$
Frog legs in tempura served with soy mayonnaise $20 €$
Foie gras terrine with raspberry jam and cocoa $22 €$

## Starter duo

Knife-kut beef marinated egg yolk and Parmesan shavings - Veal with traditional tuna Piedmontese sauce 20 €

FIRST COURSES
Tajarin pasta with white rabbit ragù $16 €$
Plin on a napkin or with a roast sauce $16 €$
Ravioli with aubergine and ricotta cheese filling seasoned with Norma sauce 18 €
Carbonara spaghetti $18 €$
Ravioli with sea bass fillet filling garnished with zucchini, pinenuts, olives and scampi $20 €$

## MAIN COURSES

Piedmontese finanziera $18 €$
Snails with fresh herbs and fried parsley $20 €$
Lamb rack served on a cream made of peppers and chicony and its reduction $22 €$
Fried rumpsteak, potato mille-feuille, bearnaise sauce $22 €$
Pan-seared red mullet served with asparagus cream and asparagus $22 €$
Tuna steak with lime mayonnaise and vegetables $22 €$

## CONVINO MENU 45€

Knife-kut raw beef and veal with tuna sauce

## Plin with roast sauce

Veal cheek on spinach cream served with carrots, radishes and its reduction

Bunet with caramel and amaretti biscuits

## SEA MENU 58€

Seared octopus with zucchini cream and stewed tomatoes
Ravioli with sea bass fillet filling garnished with zucchini, pinenuts, olives and scampi

Pan-fried red mullet on asparagus cream
Panna cotta with loquat compote, vanilla and loquat slices soaked in mulled wine

## OUR SWEETS

Tiramisù
$8 €$
Bunet with caramel and amaretti biscuits
$8 €$
Peach Tarte Tatin $10 €$
Panna cotta with loquat compote, vanilla and loquat slices soaked in mulled wine $10 €$
Apricot cheese cake
$10 €$
Apple fritters with fior di latte ice cream and crumble $10 €$

## OUR CHEESE SELECTION

$18 €$

Water San Bernardo / San Pellegrino $3 €$

## Coffee

3€

## Bread of our own production

