

ALLERGENS

- 1 GLUTEN.
- 2 CRUSTACEANS AND DERIVATIVES.
- 3 EGGS AND DERIVATIVES.
- 4 FISH AND DERIVATIVES.
- 5 GROUNDNUTS AND DERIVATIVES.
- 6 SOYA BEANS AND DERIVATIVES.
- 7 MILK AND DERIVATIVES.
- 8 NUTS AND DERIVATIVES.
- 9 CELERY AND DERIVATIVES.
- 10 MUSTARD AND DERIVATIVES.
- 11 SESAME AND DERIVATIVES.
- 12 SULPHUR DIOXIDE AND SULPHITES.
- 13 LUPIN AND DERIVATIVES.
- 14 MOLLUSCS AND SHELLFISH.
- A FOOD CULTURED AND FROZEN FRESH. DURING THE WORKING



N.B. EXCEPT FOR PASTA, OUR DISHES ARE GLUTEN-FREE, BUT WE CANNOT
RULE OUT CROSS CONTAMINATION.
PLEASE NOTIFY THE DINING ROOM STAFF FOR ANY FOOD INTOLERANCES OR ALLERGIES.
ALWAYS CHECK THE ALLERGEN INFORMATION.

IL VIAGGIO DELLA PIOLA







DOLCETTO DOGLIANI	RAW MEAT	ALTA LANGA
	VEAL WITH TUNA	
BARBARESCO	PIEDMONTESE AGNOLOTTI WITH ROAST MEAT SAUCE	FAVORITA
BAROLO	BRAISED FASSONA BEEF IN BAROLO	ROERO ARNEIS
RUCHE' PASSITO	BONET	MOSCATO PASSITO
€ 65,00		€ 60,00

WE WANT TO ACCOMPANY YOU IN THE DISCOVERY OF PIEDMONT FOOD AND WINE,
INCLUDING COVER, SERVICE, WATER AND COFFEE.
VALID FOR ONE PERSON, THEREFORE IT CANNOT BE DIVIDED.
WITHOUT WINES, THE PIOLA TRIP IS OFFERED AT EURO 45.00







LA CARN CRUA

RAW COW MEAT WEIGHING AT LEAST 200G, WITH SAUCES (8,10)	€ 9,00/HG
RAW COW MEAT “TRADITION” (7,8,10) 	€ 15,00
BRA SAUSAGE, COW MEAT SAUSAGE (7,8,12) 	€ 15,00
RAW COW MEAT DONUT WITH CHEESE FONDUE (3,7,8,10)	€ 18,00
THE DECONSTRUCTED STEAKTARTARE (3,4,7,8,9,10,12)	€ 18,00
THE TRIO OF PIEDMONTESE RAW MEATS	€ 18,00
GARLIC – LEMON – TRUFFLE (7,8,10)	

PER CUMINSE’

LA MERENDA SINOIRA, A LARGE MIX OF PIEDMONTESE APPETIZERS (3,4,7,8,9,10,12) 	€ 28,00
VEAL WITH TUNA SAUCE (3,4,7,9,10) 	€ 15,00
ROASTED CARMAGNOLA PEPPERS IN THREE ACCOMPANIMENTS (3,4,7,9,10,12) 	€ 15,00
SANTENA ASPARAGUS FLAN WITH PARMESAN CREAM (3,7,8)  	€ 15,00
CHERASCO SNAILS, SHELLED, BOURGUIGNONNE-STYLE (1,2,7,8,12) 	€ 16,00





SE L’ HAI FAM

PIEDMONTESE AGNOLOTTI WITH ROAST MEAT SAUCE (1,3,7,9,12) 	€ 16,00
RAVIOLI DEL PLIN WITH HERBS, BUTTER AND AROMATIC HERBS (1,3,7)  	€ 16,00
LEEK, POTATO AND CASTELMAGNO COOKED SOUP (1,7,12)  	€ 16,00
CARNAROLI RISOTTO WITH BARBERA D’ASTI AND SAUSAGE (7,12)	€ 16,00
EGG TAJARIN WITH WHITE THREE MEATS RAGOUT (1,3,7,9,12) 	€ 16,00

I GRANDI PIATTI DELLA PIOLA

FINANZIERA, HISTORIC QUINTO QUARTO RECIPE (1,8,9,12,A) 	€ 24,00
THE BAGNA CAUDA (4,7,9) 	€ 24,00

TACUMA DECIS

BRAISED FASSONE VEAL IN BAROLO (9,12,A) 	€ 24,00
PORK SHANK GLAZED WITH VERMOUTH (9,10,12,A)	€ 22,00
GRILLED FASSONE VEAL CUTLET (3)	€ 22,00
VEGETARIAN PIOLÉ, BAKED VEGETABLE POT AND GOAT'S CHEESE (7,10,12)  	€ 20,00
BONELESS LAMB LEG WITH MOSCATO D'ASTI, FLAMBE' SCOTTADITO AND SEASONAL VEGETABLES (7,9,12,A) 	€ 28,00

THE SELECTION

SELECTION OF RARE COLD CUTS AND CHEESES	€ 24,00
SELECTION OF ONLY RARE PIEDMONT COLD CUTS	€ 20,00
SELECTION OF ONLY RARE PIEDMONT CHEESES 	€ 16,00

SIDE DISHES

€ 6,00

LEGEND

TRADITIONAL RECIPES	
SEASONAL RECIPES	
VEGETARIAN RECIPES	

I DUS

ASK FOR THE DESSERT MENU