

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

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

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.







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

MENÙ AUTUNNO






RAW MEAT

- RAW MEAT BY WEIGHT, MINIMUM 2hg AND ITS SAUCES (8,10) € 9,00/HG
- THE “TRADITIONAL RAW MEAT (7,8,10)  € 15,00
- BRA SAUSAGE TARTARE (7,8,12)  € 15,00
- RAW MEAT RING WITH SAUTÈED FRESH PORCINI MUSHROOMS (7,8,10)  € 20,00
- DECONSTRUCTED STEAK TARTARE (3,4,7,8,9,10,12) € 18,00
- TRIO OF PIEDMONTESE RAW MEATS (GARLIC - LEMON - TRUFFLE) (7,8,10) € 18,00

PER CUMINSÈ - TO START

- “MERENDA SINOIRA”, LARGE MIXED SELECTION OF PIEDMONTESE STARTERS (3,4,7,8,9,10,12)  € 28,00
- VEAL WITH TUNA SAUCE (3,4,7,9,10)  € 15,00
- BAKED ONION STUFFED WITH SAUSAGE ON GORGONZOLA DOP FONDUE (1,3,5,6,7,9,10,12)  € 16,00
- PUMPINKFLAN WITH CASTELMAGNO FONDUE (3,7,8,9)   € 15,00
- CREAMED SALT COD WITH MILK, TAGGIASCA OLIVE TARTARE (2,7,8,9,10,14)  € 15,00






SE L’ HAI FAM - THE FIRST COURSES

- AGNOLOTTI WITH ROAST MEAT SAUCE (1,3,7,9,12)  € 16,00
- RAVIOLI DEL PLIN WITH HERBS AND PARMIGIANO CREAM (1,3,7)  € 16,00
- TAJARIN WITH 40 YOLKS AND WHITE RAGOUT OR TREE MEATS (1,3,7,9,12) € 16,00
- CARNAROLI RISOTTO WITH PIEDMONTESE PORCINI MUSHROOMS (3,7,8,9,10,11)   € 18,00
- BEAN SOUP WITH BLACK CABBAGE, PORK RIBS AND CROUTONS (1,3,6,7,9,12) ALSO GLUTEN FREE  € 16,00

THE GREAT DISHES OF THE PIOLA

- FINANZIERA - HISTORIE RECIPE OF OFFAL (1,8,9,12,A)  € 24,00
- BAGNA CAUDA (3,4,6,7,9)  € 24,00

TACUMA DECIS - THE MAIN COURSES

- FASSONA BEEF BRAISED IN BAROLO (9,12,A)  € 24,00
- GRILLED VEAL DIAPHRAM, SERVED WITH GREEN SAUCE AND VEGETABLES (11,12,13)  € 22,00
- GRILLED VEAL TAGLIATA (3) € 22,00
- VEGETARIAN PIOLÉ, BAKED VEGETABLE AND GOAT CHEESE (7,10,12)   € 20,00
- WILD BOAR STEW WITH RUCHÈ DI CASTAGNOLE (1,3,7,9,10,11,12)  € 22,00
- FRIED PORCINI (APPROX. 250gr.) € 25,00

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

- BAKED POTATOES WITH AROMATIC HERBS
- MASHED POTATOES
- OVEN-BAKED VEGETABLE RATATOUILLE
- PIEDMONTESE-STYLE CABBAGE “SANCRAU”
- CERVERE LEEK AU GRATIN

LEGEND

TRADITIONAL RECIPES 
SEASONAL RECIPES 
VEGETARIAN RECIPES 

I DUS

ASK FOR THE DESSERT MENU