



STARTERS

— **Slow cooked temperature artichoke flan, Raschera cheese fondue and hazelnuts crumble** ^{2.4.7} _ 13
Flan of artichoke, Piedmont raschera cheese fondue and hazelnuts crumble

— **Potato pie, parmesan fondue and low temperature poched egg** ^{2.4} _ 14
Potatoes boiled with shallots and thyme, organic egg poched *in low temperature* and parmesan fondue

— **Daily caught fish tartare, with “gazpacho” soup** ^{5.9.13.14} _ 17
Fish tartare with sail and oil, gazpacho cold soup and caramelized lime zeste

— **Vitello tonnato** ^{2.5.14} _ 15
Sliced poched topround veal in *traditional tuna sauce*

— **Steak tartare “Fassona” veal, and ‘Nduja cream** ⁴ _ 16
Hand cut veal tartare with *spicy cream made with typical pork sausage* and onion



PASTA

— **Lasagna “Mandilli” style** ^{1.2.4} _ 14
Homemade lasagna with spinach, smoked scamorza cheese and pesto sauce

— **Raviolino del “plin” al gorgonzola** ^{1.2.4} _ 15
Raviolino Piemontese fatto da noi, con chutney di pere profumato allo zenzero

— **Homemade angelhair with fish ragout sauce and sauteed artichokes** ^{1.2.4.14} _ 16
Piedmont “Tajarin” pasta with daily caught fish ragout sauce and artichokes

— **Potatoes dumplings with lamb ragout** ^{1.2.5.9.14} _ 16
Homemade dumplings *with white lamb ragout*

— **Traditional ravioli filled with meat with brown stock** ^{1.2.4.5.14} _ 15
Homemade ravioli filled with rabbit, pork and veal with traditional brown stock



MAIN COURSES

— **Eggplant parmigiana** ^{1.3.4.5} _ 14

Deep fried eggplant, tomatoes “San Marzano”, mozzarella cheese and basil

— **Sautee squid, mix of vegetables in “Catalana” style and peanuts crumble** ^{1.3.5.8.9.13} _ 19

Grilled squid, mix of vegetables, chives and *peanuts crumble*

— **Salmon in soy-marinating** ^{3.8.9.13} _ 21

Slice of salmon *glazed with miso-soy-white vinegard ginger and lemongrass*
served with *turnip greens*

— **Deefried lamb chops cutlet with drie erbs and breadcrums served with endive salad** ^{1.2.6.7} _ 18

Lamb chops cutlet, panatura leggera alle erbette, insalata belga e aceto di lamponi

— **Pork cheek, mustard from Dijon and green pepper** ^{1.4.6.14} _ 17

Pork cheek cooked at low temperature, mustard and green peppe. Served with baked potatoes

— **Veal of “Fassona” fillet with baked potatoes** ^{5.14} _ 28

Grilled fillet of *Piedmont cow* with *baked potatoes*

- Grilled vegetables _ 6
- Steamed vegetables _ 6
- Salad _ 6
- Baked potatoes _ 5

PERCORSO DELLA TRADIZIONE

(4 Dish, 40)

Vitello tonnato

...

Plin pasta with roasted meat sauce

...

Pork cheek, mustard from Dijon and green pepper

...

Piedmont bunet cake

**Prodotto congelato all'origine.*

We inform our customers that ingredients or adjuvant considered allergens may be contained in the food and drinks prepared and administered in this exercise. Information about the presence of substances or products that cause allergies or intolerances are indicated on the menu with numbers referring to the allergen. We inform our esteemed customers that the raw materials used at the restaurant are fresh, but, in cases of need, Tàola could also use raw materials of frozen origin. Please ask the service staff for further clarifications.