



(T) TASTING MENU

(Traditional set menu)

“The Tradition”: Vitello tonnato, Russian salad,
Asparagus flan with Raschera cheese fondue ((1, 2, 3, 4, 5,
6, 13)

Homemade Tajarin with sausage ragù (1, 3, 5, 6)

“Braised veal, vegetable ratatouille (5, 13)
or at your choice

Cheese with honey and compote (3, 7)

Fresh fruit sorbet

*Crème caramel pudding, caramel mousse, cocoa
crumble* (1, 3, 5, 6)

45,00

THREE GLASSES OF WINE TO PAIR

*1 glass of Dolcetto or white wine, 1 of Barbera or Nebbiolo and
1 of Barolo from our wines served by the glass 20,00*

TWO GLASSE OF WINE TO PAIR FOR A “SAFE DRIVING LICENCE”

*1 glass of Dolcetto or white wine, 1 of Barbera or Nebbiolo
from our wines served by the glass 12,50*

One glass of Moscato d’Asti with dessert 5,50

The menu is designed for one person

Please, our fix menu cannot be

changed

Password wifi: Monforte2016@wifi - #osterialasalita

The little numbers refer to the allergens indicated in the last page



CREATE YOUR OWN MENU':

FOUR COURSES MENU'

Euro 40,00

*Two starters, one primi or main course, one dessert
from our menu à la carte*

LIGHT MENU'

Euro 35,00

*One starter, one primi or main course, one dessert
from our menu à la carte*

THREE GLASSES OF WINE TO PAIR 20,00

**TWO GLASSE OF WINE TO PAIR FOR A "SAFE DRIVING
LICENCE" 12,50**

ONE GLASS OF MOSCATO D'ASTI with dessert 5,50

*All our menus are designed for one person.
Sharing the menu will incur an additional service charge of Euro
8,00*



STARTERS

*(T) Our Vitello Tonnato (traditiona roast veal
served cold with tuna mayonnaise) 14,00
(2, 4, 5, 6, 13)*

*Poached egg, Raschera cheese fondue, asparagus
14,00
(3, 6)*

*(T) Cuneo Prosciutto crudo, Rosemary shortcrust
biscuit, candied plums 14,00
(1, 3)*

*Mushrooms tarte tatin, Gorgonzola cheese fondue
15,00
(1, 6, mushrooms)*



PRIMI

*Homemade Spaghetti, pea cream, fresh tuna cooked
under extra virgin olive oil 17,00*
(1, 2, 3)

*(T) Homemade Tajarin with sausage ragù
16,00*
(1, 3, 5, 6)

*(T) Homemade Val Varaita Gnocchi, butter,
Roch cheese shaves 16,00*
(1, 3, 6)

*Ricotta and Asparagus Ravioli, Reggiano cheese
cream 16,00*
(1, 3, 5)



MAIN COURSES

Pork neck with pepper and herbs cooked at low temperature, mustard sauce, roasted potatoes 20,00
(3, 4)

Guinea fowl roll stuffed with potatoes, bacon and herbs, seasonal vegetables 20,00
(3, 13)

(T) Braised veal, vegetable ratatouille 20,00
(5, 13)

(T) Cheese with homemade honey and compote 14,00
(3, 7)

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(T) Cheese selection with homemade honey and compote 18,00
(3, 7)

A glass of passito wine 6,00



DESSERT

*Salted caramel semifreddo, meringue, Gianduja hot
chocolate 8,00*
(1, 3, 6, 7)

*Crème caramel pudding, caramel mousse, cocoa crumble
8,00*
(1, 3, 5, 6)

Pralinated hazelnut mousse, almond streusel 8,00
(1, 3, 6, 7)

*Savarin, fresh fruit with elderflower syrup, fiordilatte ice
cream 8,00*
(1, 3, 6)

Fresh fruit sorbet 7,00

A glass of Moscato d'Asti 5,50



ALLERGENS:

1. *Cereals containing gluten*
2. *Fish and fish-based products*
3. *Milk and milk-based products*
4. *Mustard and mustard-based products*
5. *Sulphur dioxide and sulphites*
6. *Eggs and eggs products*
7. *Nuts and nuts products*
8. *Peanuts and peanut-based products*
9. *Sesam seeds and sesam seeds-based products*
10. *Lupin and lupin-based products*
11. *Shellfish and shellfish-based products*
12. *Soy and soy-based products*
13. *Celery and celery-based products*
14. *Molluscs and molluscs-based products*

(T) Traditional Piemonte dish

We kindly ask to notify any kind of food allergies or intolerances. The menu shows the allergens present in each individual dish. The staff will be happy to provide specific information about it.

Some dishes are subject to reduction in temperature, placed under vacuum and frozen to maintain the freshness and the organoleptic properties of foods.