



(T) TASTING MENU

(Traditional set menu)

*"The tradition": Knife cut raw meat, Flamed pepper
stuffed in Piedmontese style, Giardiniera
(1, 2, 4, 5, 6, 13)*

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

*Braised veal cheek, mashed potatoes with mushrooms
(5, 13, mushrooms)*

or at your choice

Cheese with honey and compote (3, 7)

Fresh fruit sorbet

Traditional bunet (1, 3, 5, 6, 7)

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
changed*

Please, our fix menu cannot be

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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) Knife cut raw meat, goat cheese mousse,
hazelnut wafer 14,00
(3, 7)*

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

*(T) Flame pepper stuffed in Piedmontese style
14,00
(1, 2, 4, 5, 6)*

*(T) "Giardiniera": mix of vegetables cooked in
tomato sauce and served cold with toasted bread
14,00
(1, 5, 13)*



PRIMI

*Homemade Maccheroni, pepper sauce, broccoli,
butter and anchovies 16,00
(1, 2, 3)*

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

*(T) Homemade "Plin" (pinched in dialect)
Ravioli stuffed with meat, served with butter and
sage 17,00
(1, 3, 6, 13)*

*(T) Homemade Potatoes Gnocchi, Castelmagno
cheese, cocoa nibs, honey 16,00
(1, 3, 6)*

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MAIN COURSES

Cod fish cooked at low temperature, colored chard
20,00
(2)

*(T) Braised veal cheek, mashed potatoes with
Porcini mushrooms 20,00
(3, 5, 13, funghi)*

(T) Rabbit stewed in Arneis wine with vegetables
20,00
(3, 4, 5)

(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*

A glass of passito wine 6,00



DESSERT

*(T) Traditional "Bunet" (chocolate and amaretti
cooked pudding) 8,00
(1, 3, 5, 6, 7)*

*Tiramisù 8,00
(1, 3, 5, 6, 7)*

*Walnut streusel, fig ice c 8,00
(1, 3, 5, 6, 7)*

*(T) Madernassa Pear cooked in wine, marsala
zabaglione, rice biscuit 8,00
(5, 6, 7)*

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.