
Freshly handmade by Marcelin

Piedmont Fassona raw meat, hazelnuts and honey	€ 14,00
Vitello tonnato and capers	€ 15,00
Vegetarian omelette	€ 10,00
<i>Palermo-style</i> broccoli	€ 11,00
Starters tris	€ 16,00
Winter Salad (lettuce, potatoes, boiled egg, speck, toasted bread bites, mustard-flavoured mayonnaise)	€ 11,00
Tajarin with meat sauce	€ 13,00
Agnolotti del plin filled with meat and served with butter and sage	€ 13,00
Basmati rice, chicken and curry	€ 14,00
Roasted sausage, red wine sauce and potatoes	€ 15,00
Veal cheek and seasonal vegetables	€ 17,00
Daily fresh veggies dish	€ 10,00
Lurisia raw ham and mozzarella	€ 16,00
Selection of local cold cuts	€ 15,00
Selection of cheese with honey and grape mustard (4 pieces)	€ 13,00
Selection of local cold cuts and cheese	€ 16,00
Pannacotta with grape mustard	€ 8,00
Bunet with amaretto crumble	€ 8,00

CHECK THE BLACKBOARD FOR THE DISH OF THE DAY!

Quick lunch break? You can also take it away!

<u>Sandwiches, baguettes and focaccia</u>	
Tomato, mozzarella, salad	€ 5,00
Local raw ham and mozzarella	€ 6,50
Mortadella and matured cheese	€ 5,50
Omelette, salad, mayonnaise	€ 5,50
<i>Vitello tonnato</i>	€ 6,50
Maxi toast	€ 4,00

MENU Art-è

Piedmontese Fassona raw meat

Tajarin with meat sauce

Veal cheek and seasonal vegetables

Dessert of the day

€30.00

€38.00

(Pairing of two glasses of wine)

MENU Marcellino

Starters tris

Agnolotti del plin filled with meat served with butter and sage

Roasted chicken thigh, potatoes, tomato, olives and capers

Dessert of the day

€38.00

€45.00

(Pairing of two glasses of wine)