

Per cuminsé

Starters

Carne cruda. "Traditional" Piedmontese raw veal only oil and salt, lemon served apart	14,00 euros
Vitello tonnato. Veal with tuna sauce, prepared in old-fashioned way, slices of Piedmontese veal with broth cream, eggs, tuna and capers crumbled by hand	14,00 euros
Salsiccia di Bra. Raw sausage from Bra. Veal sausage served with lamb's lettuce, balsamic vinegar and parmesan flakes	14,00 euros
"Tomin eletric e anciue al verd", fresh cheese with spicy sauce and anchovies with green parsley sauce and bread croutons	14,00 euros
Merenda Sinoira: great mix of Piedmontese appetizers (olivier salad, country appetizer, veal with tuna sauce, hard-boiled eggs, anchovies with green parsley sauce, fresh cheese with spicy sauce, tongue served with green parsley sauce, salami of Turgia)	24,00 euros
Tagliere di affettati e formaggi rari piemontesi Platter of cold cuts and rare Piedmontese cheese four kinds of meat and four kinds of cheese	20,00 euros
Antipasto del giorno: selaiveuja Appetizer of the day: ififeltlike (for what and price ask the room staff)	

Se l'ai fam - Pasta dishes

Agnolotti torinesi, typical pasta from Turin with white meat sauce made of three types of meat	13,00 euros
Ravioli del plin, pasta with gravy sauce	14,00 euros
Tajarin, pasta with malga butter and truffles	13,00 euros
Primo del giorno: selaiavutemp	
Pasta of the day: ifihadtime (for what and price ask the room staff)	

Tacuma decis - Main courses

Brasato di carne Fassona al Barolo, cannella e garofano Braised Piedmontese meat with Barolo wine, cinnamon and cloves	18,00 euros
Tagliata di vitello Fassone alla griglia Grilled sliced Piedmontese Veal	18,00 euros
Stinco di maiale biscottato al forno Baked pork knuckle	17,00 euros
Piolè di caprino, semi-cured goat cheese and potatoes cooked en papillote and baked smoked ham	16,00 euros
Svizzera classica, (the so called Classic Swiss is the Piedmontese hamburger, which for a Piedmontese it comes from Hamburg, and given that Hamburg is located in the north, it is obviously Switzerland, which is northern too) and baked potatoes	16,00 euros

La Finanziara Reale:

Historical and important traditional dish, loved by Cavour and Vittorio Emanuele II.

It's made with the noble offal of the Piemontese calf and the rooster

(brain, vein or spinal cord, sweetbreads, pieces of veal, liver, kidneys

and above all the crests of the rooster) accompanied with Marsala

wine, vinegar, porcini mushrooms and pickled vegetables,

served with warm croutons

24,00 euros

La Bagna Caoda gentile: typical sauce made of garlic, anchovies, oil and milk

served hot in the terracotta fujot (kind of traditional pot) with several types

of raw and cooked seasonal vegetables to be soaked in the sauce

22,00 euros

La Bagnanzola: Terracotta Fujot filled with melted Gorgonzola DOP served

as bagna caoda with seasonal vegetables to be soaked in the sauce

22,00 euros

(This dish is not recommended for those who have to take cholesterol test)

Secondo del giorno: salegiramebinstamatin

Main course of the day: ifiweregoodmoodedthismorning ask the room staff

La carn crua

(Piola's large dishes of Piemontese raw meat)

Ciambella di cruda, raw meat donut with cow or goat cheese fondue

18,00 euros

Steak tartare, raw Piemontese meat with egg yolk, onion aside, capers, anchovies,

chilli pepper, Dijon mustard, aromatic herbs

18,00 euros

Tris di carni crude, Trio of traditional Piemontese raw meat, with garlic,

and truffle

18,00 euros

Contorni - Side Dishes

Baked potatoes and aromatic herbs	6,00 euros
Nicoise tuja, aubergine ratatouille, onion, peppers, courgettes, Taggiasca olives and capers	6,00 euros
Mixed lettuce and tomato salad	5,00 euros

Per cui ca venu da n' autr mund
For those coming from another world
Aliens exist and are those who come to la Piola to eat vegetables

Vegetarian Piolè

Semi-cured goat cheese and vegetables en papillote baked in the oven	16,00 euros
Tumin del fien Grilled fresh cheese with vegetables	16,00 euros
Salada d'la Piola lettuce, mozzarella, tomatoes, tuna, hard-boiled eggs, corn or olives	15,00 euros

I dus - Desserts

Bunet della nonna

Grandma's bunet, gianduia chocolate, amaretti, hazelnuts
and two/three pinches of a secret ingredient that

I will never tell you, but you must guess it 5,00 euros

Crème caramel, we don't want to overindulge 5,00 euros

Tartaten, the real tarte Tatin, but more beautiful and better than all those ever
eaten. The apple pie is served warm accompanied with ice cream or caramelised
whipped cream 6,00 euros

Tirmesù, tiramisu,
lightbutwithloadsofcaloriesthatiswhyifyouareondietyoushouldhavesomethingelse
6,00 euros

Pruscoit (in season) pears cooked in Barbera wine with cinnamon and cloves
Idealifyouareconstipatedineveryway 6,00 euros

Persipein (in season) peaches stuffed with gianduia chocolate and amaretti and
baked in the oven
Togiveagreatimpressionevenifyouareafodiebutyoudon'twanttoshowitof
6,00 euros

SERVICE: 2,50 EUROS

MICROFILTERED WATER: 2,50 EUROS

COFFEE: 2,50 EUROS

WINES: CALL THE WINES LIST, GLASS OR BOTTLE OR HOUSE'S WINE