

ALLERGENS

- 1 GLUTEN.
 - 2 CRUSTACEANS AND DERIVATIVES.
 - 3 EGGS AND DERIVATIVES.
 - 4 FISH AND DERIVATIVES.
 - 5 GROUNDNUTS AND DERIVATIVES.
 - 6 SOYA BEANS AND DERIVATIVES.
 - 7 MILK AND DERIVATIVES.
 - 8 NUTS AND DERIVATIVES.
 - 9 CELERY AND DERIVATIVES.
 - 10 MUSTARD AND DERIVATIVES.
 - 11 SESAME AND DERIVATIVES.
 - 12 SULPHUR DIOXIDE AND SULPHITES.
 - 13 LUPIN AND DERIVATIVES.
 - 14 MOLLUSCS AND SHELLFISH.
- A FOOD CULTURED AND FROZEN FRESH. DURING THE WORKING



IL VIAGGIO DELLA PIOLA

DOLCETTO DOGLIANI	RAW MEAT	ALTA LANGA
	VEAL WITH TUNA	
BARBARESCO	PLIN WITH ROAST SAUCE	FAVORITA
BAROLO	BRAISED FASSONA BEEF IN BAROLO	ROERO ARNEIS
RUCHE' PASSITO	BONET	MOSCATO PASSITO
€ 65,00		€ 60,00




N.B. EXCEPT FOR PASTA, OUR DISHES ARE GLUTEN-FREE, BUT WE CANNOT
RULE OUT CROSS CONTAMINATION.
PLEASE NOTIFY THE DINING ROOM STAFF FOR ANY FOOD INTOLERANCES OR ALLERGIES.
ALWAYS CHECK THE ALLERGEN INFORMATION.

WE WANT TO ACCOMPANY YOU IN THE DISCOVERY OF PIEDMONT FOOD AND WINE,
INCLUDING COVER, SERVICE, WATER AND COFFEE.
VALID FOR ONE PERSON, THEREFORE IT CANNOT BE DIVIDED.
WITHOUT WINES, THE PIOLA TRIP IS OFFERED AT EURO 45.00




LA CARN CRUA

RAW COW MEAT WEIGHING AT LEAST 300G, WITH SAUCES (7,10)	€ 6,00/HG
RAW COW MEAT "TRADITION" (7,10) 	€ 14,00
BRA SAUSAGE, COW MEAT SAUSAGE (12) 	€ 14,00
RAW COW MEAT DONUT WITH CHEESE FONDUE (7,10)	€ 18,00
THE DECONSTRUCTED STEAKTARTARE (3,4,7,8,9,10,12)	€ 18,00
THE TRIO OF PIEDMONTESE RAW MEATS	€ 18,00
GARLIC – LEMON – TRUFFLE (7,10)	

PER CUMINSE'

LA MERENDA SINOIRA, A LARGE MIX OF PIEDMONTESE APPETIZERS (3,4,7,8,9,10,12) 	€ 26,00
VEAL WITH TUNA SAUCE 	€ 15,00
SCIULA FARCÌA , BAKED ONION STUFFED WITH BRA SAUSAGE AND CHEESE FONDUE (1,3,7) 	€ 15,00
ANCHOVIES WITH GREEN SAUCE , ANCHOVIES WITH GREEN SAUCE (4)	€ 15,00
BRANDACUJUN , CREAMED COD AND TAGGIASCA OLIVE TARTARE (4,7)	€ 15,00





SE L' HAI FAM

AGNOLOTTI WITH THREE MEATS WHITE RAGÙ (1,3,7,9,12)	€ 16,00
RAVIOLI DEL PLIN WITH ROAST SAUCE (1,3,7,9,12) 	€ 16,00
GNOCCHI FROM VAL VARAITA WITH WILD BOAR RAGÙ (1,7,10,12) 	€ 16,00
CARNAROLI RISOTTO WITH BLUE MONCENISIO CHEESE, PUMPKIN AND CHESTNUTS (5,7,8) 	€ 16,00
EGG TAJARIN WITH PEPPER AND ANCHOVY CREAM	€ 16,00


I GRANDI PIATTI DELLA PIOLA

FINANZIERA, HISTORIC QUINTO QUARTO RECIPE (1,8,9,12,A) 	€ 24,00
THE BAGNA CAUDA (4,7,9) 	€ 24,00

TACUMA DECIS

GREAT BOILED FASSONE VEAL PIEDMONTESE STYLE (9,12) AND ITS SAUCES (1,3,4,6,7,8,10,11,12)  	€ 24,00
BRAISED FASSONE VEAL IN BAROLO (9,12,A) 	€ 20,00
PORK TENDERLOIN IN WELLINGTON CRUST (1,3,6,7,9,10) 	€ 24,00
PORK SHANK GLAZED WITH VERMOUTH (10,12,A)	€ 22,00
GRILLED FASSONE VEAL CUTLET	€ 20,00
PIOLÈ , VEGETABLE TERRINE HAM AND GOAT CHEESE (7,10,12)	€ 18,00

I TAGLIERI

THE CUTTING BOARD OF RARE PIEDMONTESE COLD CUTS AND CHEESES (7,12)	€ 24,00
THE CUTTING BOARD OF ONLY RARE PIEDMONTESE COLD CUTS AND SNACKS (7,12)	€ 20,00
THE CUTTING BOARD OF ONLY RARE PIEDMONTESE CHEESES, HONEY AND GRAPES (7,12) 	€ 15,00

SIDE DISHES

€ 6,00

LEGEND

TRADITIONAL RECIPES	
SEASONAL RECIPES	
VEGETARIAN RECIPES	

I DUS

ASK FOR THE DESSERT MENU