

# *Osteria Ciabot d' Gianduja da Daniela*

## *PIEDMONTESE SNACKS*

- *Russian salad (allergens: eggs, mustard, fish, sulfites) - €7.50*
- *Tongue with green sauce (allergens: fish, sulfites, eggs) - €8.50*
- *Anchovies with green sauce (allergens: fish, eggs, sulfites) - €9.50*
- *Peppers with "bagna cauda" (allergens: fish) - €8.00*
- *Sausage meatballs cooked in Barbera wine (allergens: sulfites) - €8.00*
- *Escargot Bourguignonne (6 or 12) (allergens: fish, dairy, celery) - €8.50/15.00*

## *APPETIZERS*

- *Veal with tuna sauce (allergens: eggs, fish, mustard, sulfites) - €13.00*
- *Raw meat tartare with hazelnut sauce (allergens: eggs, mustard) - €12.00*
- *Carrot flan with caramelized onion and Castelmagno fondue (allergens: eggs, dairy) - €10.50*
- *Brisé tart with mushrooms and parmentier cream (allergens: eggs, gluten, dairy) - €13.00*

## *FIRST COURSES*

- *Plin\* with three roast meats in brown gravy (allergens: gluten, celery, eggs, dairy) - €14.00*
- *Tajarin\* with 30 egg yolks, mushrooms, and Verduno sausage (allergens: gluten, eggs, dairy) - €13.50*
- *Pumpkin risotto with hazelnut and blue sheep cheese (allergens: dairy, celery, sulfites, nuts) - €13.00*
- *Ricotta gnocchi with toma fondue, orange, and walnuts (allergens: eggs, gluten, dairy, fish) - €13.00*

## *MAIN COURSES*

- *Veal cheek with leeks and chestnuts (allergens: sulfites, celery) - €16.50*
- *Pork fillet with "Fubine" polenta and mushrooms (allergens: sulfites) - €15.50*
- *Guinea fowl breast with sweet and sour chicory (allergens: celery, sulfites, dairy) - €14.50*
- *Roasted octopus on lime potato cream with honey and almonds (allergens: fish, shellfish, mollusks) - €16.00*

## *Tasting Menu - €34.00*

- *Trio of appetizers (veal with tuna sauce, raw meat tartare, and Russian salad)*
  - *Plin with three roasts in brown gravy*
    - *Veal cheek*
    - *Bonnet*
    - *Coffee*
  - *Cover charge - €2.00*

## *DESSERTS*

- *Bonnet (allergens: eggs, dairy) - €6.00*
- *Chantilly cream with berries (allergens: dairy, gluten) - €6.50*
- *Panna cotta with caramel and nuts (allergens: dairy) - €6.00*
- *Chocolate and hazelnut mousse (allergens: dairy, nuts) - €6.50*

## *Dessert Wines*

- *Moscato by the glass:*
  - *"La Galeisa" from Caudrina Winery - €4.50*
  - *"La Caudrina" from Caudrina Winery - €4.50*
  - *"La Selvatica" (Asti Spumante) from Caudrina Winery - €5.00*
- *Malvasia by the glass:*
  - *Malvasia "La Rosetta" from Bava Cellars - €4.50*

## *Coffee and Drinks*

- *Water - €1.50*
- *Coffee - €1.30*
- *Soft drinks - €2.50*
- *Grappa - €4.00*
- *Amari - €4.00*
- *Liqueurs - €6.00*

*Handmade frozen products or purchased frozen items.*

*Please kindly inform the staff of any allergies and/or intolerances.*