

Osteria Ciabot d' Gianduja da Daniela

PIEDMONTESE SPECIALTIES

- *Russian Salad (allergens: eggs, mustard, fish, sulfites) - EUR8.00*
- *Tongue with Green Sauce (allergens: fish, sulfites, eggs) - EUR9.00*
- *Anchovies with Green Sauce (allergens: fish, eggs, sulfites) - EUR9.50*
- *Peppers with Bagna Cauda (allergens: fish) - EUR8.50*
- *Sausage Meatballs Cooked in Barbera Wine (allergens: sulfites) - EUR8.00*
- *Burgundy-style Snails (6 or 12) (allergens: fish, dairy, celery) - EUR8.50/EUR15.00*

APPETIZERS

- *Veal with Tuna Sauce (allergens: eggs, fish, mustard, sulfites) - EUR13.50*
- *Raw Beef Tartare with Citronette and Celery (allergens: fish, mustard, celery) - EUR12.50*
- *Soft-Boiled Egg on Castelmagno Cream with Artichokes (allergens: eggs, dairy, gluten) - EUR11.50*
- *Battered Cod Bites with Cabbage Salad and Lemon (allergens: fish, gluten, dairy) - EUR14.00*

FIRST COURSES

- *Plin* Stuffed with Three Roasts in Brown Sauce (allergens: gluten, celery, eggs, dairy) - EUR14.50*
- *Tajarin* 30 Egg Yolks with Verduno Ragu (allergens: gluten, eggs, dairy) - EUR14.00*
- *Risotto with Asparagus, Lemon, and Toasted Almonds (allergens: dairy, celery, sulfites) - EUR13.50*
- *Beetroot Gnocchi on Potato and Cuttlefish Cream (allergens: eggs, gluten, dairy, celery) - EUR13.50*

MAIN COURSES

- *Veal Cheek with Carrot and Shallot Cream (allergens: sulfites, celery) - EUR17.50*
- *Sweetbread with Marsala on Potato Cream and Fried Leeks (allergens: sulfites) - EUR16.00*
- *Lamb Chops with Artichokes and Apple Cream (allergens: mustard) - EUR18.00*
- *Creamed Cod on Escarole and Taggiasca Olives (allergens: fish, sulfites, gluten) - EUR16.50*

TASTING MENU - €35

- *Trio of Appetizers (Veal with Tuna Sauce, Raw Beef Tartare, and Russian Salad)*
- *Plin* Stuffed with Three Roasts in Brown Sauce*
- *Veal Cheek*
- *Bonnet*
- *Coffee*

Cover charge - €2.50

DESSERTS

- *Bonnet (allergens: eggs, dairy, sulfites) - EUR6.50*
- *Pears and Cheese (allergens: dairy, nuts) - EUR7.00*
- *Shortcrust Pastry with Lemon Curd and Pistachio (allergens: dairy, gluten, eggs) - EUR7.50*
- *Meringue with Chantilly Cream and Strawberries (allergens: eggs, dairy) - EUR8.00*

DESSERT WINES

- *Moscato by the Glass*
- *La Galeisa - Caudrina Winery - EUR4.50*
- *La Caudrina - Caudrina Winery - EUR4.50*
- *La Selvatica (Asti Spumante) - Caudrina Winery - EUR5.00*
- *Malvasia by the Glass*
- *La Rosetta - Bava Winery - EUR4.50*

CAFETERIA

- *Water - EUR1.80*
- *Coffee - EUR1.30*
- *Soft Drinks - EUR2.50*
- *Grappas - EUR4.00*
- *Amari - EUR4.00*
- *Liqueurs - EUR6.00*

- *Note: Some products are homemade or purchased frozen.*
- *Please inform the staff of any allergies or intolerances.*