

# *Osteria Ciabot d' Gianduja da Daniela*

## *PIEDMONTESE SPECIALTIES*

- *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*
- *Snails 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 egg yolk sauce (allergens: eggs, mustard) - €12.00*
- *Carrot flan with caramelized onion and Castelmagno fondue (allergens: eggs, dairy) - €10.50*
- *Brisée pastry tart with mushrooms and parmentier cream (allergens: eggs, gluten, dairy) - €13.00*

## *FIRST COURSES*

- *Plin (small ravioli) with three roast meats in brown sauce (allergens: gluten, celery, eggs, dairy) - €14.00*
- *Tajarin (30-egg yolk pasta) with mushrooms and Verduno sausage (allergens: gluten, eggs, dairy) - €13.50*
- *Risotto with kidney and apple (allergens: dairy, celery, sulfites) - €13.00*
- *Pumpkin and gorgonzola buttons (allergens: eggs, gluten, dairy) - €13.00*

## *MAIN COURSES*

- *Veal cheek with leeks and chestnuts (allergens: sulfites, celery) - €16.50*
- *Tender veal with potato cream and puntarelle (allergens: sulfites, dairy) - €15.50*
- *Guinea fowl breast with sweet-and-sour chicory and Marsala pears (allergens: celery, sulfites) - €14.50*
- *Salted cod fillet on Fubine polenta with onions and raisins (allergens: fish, sulfites) - €15.00*

## *TASTING MENU - €34*

- *Trio of appetizers (veal with tuna sauce, raw meat tartare, Russian salad)*
- *Plin with three roast meats in brown sauce*
- *Veal cheek*
- *Bonnet*
- *Coffee*

*Cover charge - €2.00*

## DESSERTS

- *Bonnet (allergens: eggs, dairy, sulfites) - €6.00*
- *Hazelnut cake with Marsala cream (allergens: dairy, eggs) - €7.00*
- *Panna cotta with autumn compote (allergens: dairy) - €6.50*
- *Chocolate mousse with walnuts and pears (allergens: dairy) - €6.50*

## DESSERT WINES

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

## CAFETERIA

- *Water - €1.50*
- *Coffee - €1.30*
- *Soft drinks - €2.50*
- *Grappas - €4.00*
- *Amari (bitters) - €4.00*
- *Liquors - €6.00*
  
- *Note: Some products are homemade or purchased frozen.*
- *Please inform the staff of any allergies or intolerances.*