

Il Teatro

· RISTORANTE ·

TASTING MENU

Vitello Tonnato old recipe

or

Broccoli Flan with Roccaverano fondue

"Plin" pasta in their own roast gravy

or

Castelmagno Risotto with a hint of honey

*Piglet Fillet wrapped in Bacon and cooked at low
temperature*

or

Cherasco snails cooked à la parisienne

39.00 € a persona

3.00 € coperto

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APPETIZERS

<i>Vitello Tonnato old recipe</i>	€10.00
<i>Broccoli Flan with Roccaverano fondue</i>	€10.00
<i>Octopus roasted and glazed with orange on Parmentier cream</i>	€10.00
<i>Cockerel Salad, Celery, Piedmontese threefold hazelnut</i>	€10.00

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STARTERS

"Plin" pasta in their own roast gravy €14.00

Castelmagno Risotto with a hint of honey €14.00

Seiras Ravioli on peppers and oregano sauces €16.00

"30 yolks" Tajarin with Bra's Sausage ragout €16.00

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MAIN COURSES

*Piglet Fillet wrapped in Bacon and cooked
at low temperature* €18.00

Cherasco snails cooked à la parisienne €18.00

*Beef cheek smothered in Nebbiolo wine,
potato cream* €20.00

*Sliced Piedmontese Fassona steak with
spinach, pine nuts and raisins* €22.00

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DESSERTS

Langa Hazelnuts cake with Marsala cream €8.00

Crème Brûlée with a hint of orange €8.00

White chocolate and cinnamon mousse €8.00

*The Melba Peach: peach in syrup, cream,
raspberry coulis, soft vanilla crumble* €8.00