



*in terrazza*

THE BISTROT  
OF OSTERIA ARBORINA

## *Starters*

36 MONTH FASSONA TARTARE, HAZELNUT OIL AND CAPER POWDER	17 €
VEAL WITH TUNA SAUCE	16 €
ANCHOVY WITH GREEN SAUCE	16 €
PIEDMONTESE COLD CUTS AND CHEESE WITH SEMINTEGRAL FOCACCIA	18 €
RAW OF CRUSTACEANS AND FISH ACCORDING TO MARKET	35 €



## *First courses*

PLIN STUFFED WITH FASSONA RAGÙ	17 €
SEA SCENTED TRADITIONAL 40 YOLKS TAJARIN	18 €
GNOCCO, HAZELNUT PEST AND DRIED TOMATOES	18 €
BLACK RICE, SOY, TOMATO CONFIT, PIEMONTESE TOMA, FENNEL AND LEMON FLOWER CITRONETTE	17 €

## *Main courses*

WILD SALMON WITH VEGETABLES AND POTATOES	24 €
ROASTED GUINEA FOWL	20 €
BURGHESONE: FASSONA MEAT HAMBURGER, HOMEMADE MAYONNAISE, BRA CHEESE AND CARAMELIZED SHALLOT WITH CRISPER POTATOES	20 €
FIorentina MEAT WITH POTATOES NOISETTE (for minimum 2 people)	9 €/hg

## *Specials*

SICILIAN CAPONATA	15 €
LANGA SALAD	15 €

## *Desserts*

BUNET WITH AMARETTO	10 €
PANNA COTTA	10 €
SELECTION OF ICE CREAM AND SORBETS	8 €
CHEESE TASTING	20 €

