

Osteria Ciabot d' Gianduja da Daniela

PIEDMONTESE SPECIALTIES

- *Russian salad (allergens: eggs, mustard, fish, sulfites) - €7.50*
- *Veal 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 pieces) (allergens: fish, dairy, celery) - €8.50/€15.00*

APPETIZERS

- *Veal with tuna sauce (allergens: eggs, fish, mustard, sulfites) - €13.00*
- *Raw beef tartare with egg yolk sauce (allergens: eggs, mustard) - €12.50*
- *Flan of Nizza Monferrato thistle with fondue, black truffle, and anchovies. - €11.00
(allergens: eggs, dairy, gluten, fish)*
- *Savoy cabbage roll with duck cotechino and borlotti bean cream in Barbera jus - €13.00
(allergens: eggs, gluten, dairy)*

FIRST COURSES

- *Ravioli "Plin" in brown sauce (allergens: gluten, celery, eggs, dairy) - €14.00*
- *30-yolk tagliolini with sautéed artichokes and Cuneo prosciutto (allergens: gluten, eggs, dairy) - €13.50*
- *Risotto "alla finanziaria" (allergens: dairy, celery, sulfites) - €13.50*
- *Purple potato gnocchi with gorgonzola and pumpkin cream (allergens: eggs, gluten, dairy) - €13.00*

MAIN COURSES

- *Braised veal cheeks with leek and chestnuts (allergens: sulfites, celery) - €17.00*
- *Tender veal with potato cream and chicory (allergens: sulfites, dairy) - €15.50*
- *Duck ragout with stewed cabbage and onion (allergens: celery, sulfites) - €18.00*
- *Salt cod with Fubine polenta, onions, and raisins (allergens: fish, sulfites) - €15.50*

TASTING MENU - €34

- *Trio of appetizers (veal with tuna sauce, raw beef tartare, and Russian salad)*
- *Ravioli "Plin" in brown sauce*
- *Braised veal cheeks*
- *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.*