

ALMONDO

NUOVO TRATTORIA

Menu degustazione “Piemonte”

Vitello tonnato

Traditional piedmontese dish with veal and tuna sauce

Tajarin alla salsiccia

Fresh long egg pasta with tomato sauce and
pork sausage

Brasata di vena con carote e cipollotti

Recipe of meat cooked in wine
accompanied with carrots and spring onions

Panna cotta

Spoon dessert made with cream,
milk and sugar with caramel icing

40 euro

[Coperto e ½ litro acqua inclusi. Vino escluso
Service and 1/2 litre water are included. Wine not included]