



aitardi

Albese and anchovies **12 €**

Cold veal with tuna sauce **12 €**

Seasonal mushrooms soufflé, fondue and crispy polenta **11 €**

Butter sweetbread, celeriac cream **14 €**

Raw amberjack, marinated with citrus fruits **15 €**

Ravioli del plin stuffed with roasted meats and *fondo bruno* **15 €**

Home-made Tajarin with Bra sausages ragout **14 €**

Carnaroli Risotto, Castelmagno cheese and Voghera mustard (min. 2 people) **12 €**

Tripe and chickpeas **12 €**

Mixed pasta, beans, crab and squid *bisque* **14 €**

Traditional Piedmontese *Finanziera* **16 €**

Rosemary lamb, black cabbage **17 €**

Piedmontese *Fassona* with shallot and potatoes mille-feuille **20 €**

Guinea-fowl, spinach and *fondo bianco* **16 €**

Selection of regional cheeses by Franco Parola from Saluzzo

(5 pieces: **12 €** - 7 pieces: **16 €**)

Water 2 € - Coffee 1,50 €

The logo for 'aitardi' is centered at the top of the page. It consists of the word 'aitardi' in a lowercase, sans-serif font, with the 'a' and 'i' in a light beige color and the 'tardi' in a dark grey color. The text is set against a solid light beige square background.

TASTING MENU “AI TARDÌ”

Cold veal with tuna sauce

Seasonal mushrooms soufflé, fondue and crispy polenta

Home-made Tajarin with Bra sausages ragout

Piedmontese Fassona with shallot and potatoes mille-feuille

Our version of the Bunet

40 €

Excluding beverages

The menu has to be the same for the whole table



aitardi

WHITE TRUFFLE TASTING MENU

Piedmontese Fassona raw meat
Cardoon from Nizza Monferrato, cheese fondue
Home-made tajarin with butter
Fried eggs
Chestnut mousse and ice-cream with meringue

40 €

Excluding beverages

We suggest to add Alba white truffle on each dish. The truffle will be charged separately according to the market prices.

The menu has to be the same for the whole table

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OUR DESSERTS

7 €

Dark chocolate cake with salted caramel ice-cream

Paris-Brest, raspberries and hazelnut mousse

Apple tarte-tatin with cinnamon ice-cream

Chest-nut mousse and ice-cream with meringue

Our version of the *Bunet*