

ELIGO

RESTAURANT & BAR

Starters

Artichokes salad with Parmigiano Reggiano flakes, rocket with extra virgin olive oil and lemon
(L) 20 €

Beef carpaccio with burrata cheese and confit cherry tomatoes
(L) 21 €

Grilled cuttlefish, cuttlefish ink, polenta crouton with arrabiata sauce
(P,M) 21 €

Marinated char, chicory, fermented lemon and anchovies crunchy crumbs
(P,G) 22 €

Middle Courses

Creamy vegetables soup with croutons
(G,-K,Z) 16 €

Lemon and rosemary risotto with smoked goose breast
(L) 18 €

Potatoes gnocchi with pumpkin veloutè and truffle caciotta cheese
(G,L,U) 20 €

Wholemeal penne pasta, courtyard ragù, Porto scented
(G,Z,K) 18 €

Egg yolk tagliolini Az. Agr. Bossolasco with lobster and lobster bisque
(G,U,C,Z,L,K) 22 €

Main Courses

Roasted veal tenderloin, au gratin with herbs, cinnamon sweet potatoes
(G,P,K,Z) 24 €

Grilled beef fillet with pan roasted potatoes and seasonal vegetables
(G) 29 €

Bonito fish fricassee with cardoncelli mushrooms, red radish and anchovies extract
(P) 27 €

Salted cod fillet, lemon, capers and pan roasted garden herbs
(P) 26 €

 **Side Dishes**

Seasonal vegetables
(L) 7 €

Oven roasted potatoes
7 €

Carrots with butter
(L) 7 €

Roasted chicory with pinenuts and raisin
(F) 7 €

 **Dessert**

Cheese selection from Piedmont with honey, cugnà and dried fruit
(L,F,K) 16 €

Ancient Piedmontaise apple tart with vanilla ice cream
(G,U,L,F) 7 €

Dark chocolate, pink grapefruit and tea
(G,U,L,F) 7 €

Chestnuts bavaroise, zabaglione and muscat foam and crunchy hazelnuts
(G,U,L,F) 7 €

Tasting menu chef's suggestion
50 € per person drinks not included

Eligo Wine Pairing 18 € per person
Eligo Prestige Wine Pairing 28 € per person

Legenda Allergeni: G Cereali contenenti glutine (cioè grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati) e prodotti derivati. C Crostacei e prodotti derivati. U Uova e prodotti derivati. P Pesce e prodotti derivati. A Arachidi e prodotti derivati. S Soia e prodotti derivati. L Latte e prodotti derivati, incluso lattosio. F Frutta a guscio, cioè mandorle, nocciole, noci comuni, noci di anacardi, noci di pecan, noci del brasile, pistacchi, noci del Queensland e prodotti derivati. K Sedano e prodotti derivati. Y Senape e prodotti derivati. V Semi di sesamo e prodotti derivati. Z Anidride solforosa e solfiti in concentrazioni superiori a 10mg/Kg o 10mg/l espressi come SO2. E Lupini e prodotti derivati. M Molluschi e prodotti derivati.