

ELI GO

RESTAURANT & BAR



Starters

Small selection of Piedmontese appetizer:

Mini beef tartare, peppers in bagna cauda sauce, chicken salad in extra virgin olive oil
(P) 21€

Zucchini pudding served with sheep's blue cheese cream
(G,L,U,Y,S) 16€

Octopus salad with potatoes and Taggiasca olives, with extra virgin olive oil and lemon
(M) 24€

Chef's fried suggestion (zucchini flowers, mozzarella in carrozza, cod, rice arancini) Tzatziki sauce*
(G,L,S,U,C,P,F,A,K,V,Y,Z,M,E) 16€

Smoked salmon on toast bread, butter and lemon
(P,G,L,S,Y) 20€

ITALIAN TRADITION

Spaghetti e Pennette in a traditional italian sauce....

Norma (aubergines and Ricotta cheese) / Bolognese/ Arrabbiata/ Carbonara
(G,S,Y,U,L,F,V,K,Z) 18€



Middle course

Fresh pasta ravioli filled with herbs, baby chicken ragout and summer truffle
(G,U,L,K,Z,S,Y) 23€

Lasagnetta with basil pesto sauce, potatoes and green beans
(G,U,L,F,S,Y) 19€

Fusilli with burrata cheese and rocket emulsion
(G,L,Y,S) 18€

Cold spaghetti, avocado cream, red shrimp carpaccio with chive oil and thyme*
(G,C,Y,S,P,A,F,K,V,Z,M,E) 22€

Vegetable soup
(K) 16€

**Produced with a portion of foods that have undergone heat reduction treatment*



Main course

Grilled beef “tagliata” with rocket salad, cherry tomatoes, and Milanese-style fried porcini mushrooms* (U,G,S,Y,L,P,F,V,C,M,Z) 30€

Salmon burger aromatized soy, ginger eggplants cooked at low temperature (G,P,S,Y) 28€

Baked sea bream fillet in a citrus crust, carrots with oil and thyme (G,P,S,Y) 28€

Oven-glazed veal with Arneis wine served with rosemary potatoes (K,Z) 27€



Side dish

Mix salad (green, tomato and carrots) 7€

Roast potatoes 7€

French fries 7€

Steamed vegetables 7€



Dessert

Assortment of Piedmont cheeses with “cugnà” jam, honey and dried fruit (L,F,V,K) 16€

Strawberries with cream (L) 9€

Lemon cream tart with strawberries (G,U,L,F,S,Y) 11€

Gianduiottino*, a classic chocolate dessert from our region (G,L,U,F,S,Y,V,A) 11€

Chamomile and blueberry cheesecake* in a jar, hazelnut salty crumble (on request, possible without lactose) (G,L,U,F,S,Y,V) 10€

Fresh fruit salad 7€



Tasting menù

(min 2 persons)



Small selection of Piedmontese appetizer

Mini beef tartare, peppers in bagna cauda sauce, chicken salad in extra olive oil

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Fresh ravioli pasta filled with herbs, baby chicken ragout and summer truffle

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Oven-glazed veal with Arneis wine served with rosemary potatoes

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Decide your dessert from the menù

70€ per person, beverage not included

Eligo wine pairing 18,00€ per person

Vini Eligo Prestige 28,00€ per person

Legend Allergens: G Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and derived products. C Crustaceans and derived products. U Eggs and derived products. P Fish and derived products. A Peanuts and derived products. S Soya and derived products. L Milk and derived products, including lactose. F Nuts, i.e. almonds, hazelnuts, common walnuts, cashew nuts, pecans, brazil nuts, pistachios, Queensland nuts and derived products. K Celery and derived products. Y Mustard and derived products. V Sesame seeds and derived products. Z Sulfur dioxide and sulphites in concentrations higher than 10mg/Kg or 10mg/l expressed as SO2. And Lupines and derivative products. M Molluscs and derived products