

ELIGO

RESTAURANT & BAR



Starters

Small selection of Piedmontese appetizer

Mini beef tartare, peppers in bagna cauda sauce, mushrooms flan with goat cheese cream*
(G,L,U,Y,S,P) 21€

Fried eggs with Raschera cheese fondue, black truffle, and toasted bread
(G,L,U,Y,S) 18.50€

Grilled cuttlefish glazed with their own ink, served with chickpea cream
(M,K,Z) 21€

Caramelized onion crème brûlée, Grana Padano sauce, basil oil, and savory hazelnut crumble
(G,L,U,Y,S,F) 18€

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

ITALIAN TRADITION

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

Amatriciana / Bolognese/ Arrabbiata/ Carbonara
(G,S,Y,U,L,F,V,K,Z) 18€



Middle course

Egg tagliolini with chanterelle mushrooms and langoustine sauce*
(G,U,S,Y,Z,K,M,C) €24

Sheep's ricotta and spinach ravioli, served with capocollo stew
(G,L,U,Z,K,S,Y) 20€

Potato gnocchetti au gratin with Gorgonzola cheese*
(G,L,Y,S,U) 19€

Risotto with sausage stew with "Dolcetto d'Alba" wine and mushrooms
(Z,K,L,U) 20€

Borlotti beans cream with pasta
(G,S,Y) 16€

Vegetable soup
(K) 16€

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



Main course

*Beef fillet with Nebbiolo wine sauce, black truffle, and butter-sautéed potatoes
(K,Z,L) 32€*

*Veal meatballs in a sauce of yellow and red cherry tomatoes, aubergine in
"funghetto style"(G) 26€*

*Pan-fried sea bass fillet with Arneis wine and lemon, turnip greens with anchovies
(P,Z,) 30€*

*Grilled salmon served with roasted eggplant and zucchini
(P) 30€*



Side dish

Mix salad (green,tomato and carrots) 7€

Roasted potatoes 7€

French fries (G,V,U,F) 7€

Steamed vegetables 7€



Dessert

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

*Amaretto and chocolate bounet, served with coffee sauce
(G,L,U,F) 11€*

*Tiramisù tartlet
(G,L,U,F,S,Y) 11€*

*Peanut brownie, almond and mango custard, maple syrup
(U,F,S,A,L,G,V) 11€*

*Vanilla flan, on torcetto bisquit crumble, raspberry coulis
(U,F,S,A,L,G,V) 11€*

*Fresh fruit salad
7 €*

Cover 2€



Tasting menù

(min 2 persons)



Small selection of Piedmontese appetizer

Mini beef tartare, peppers in bagna cauda sauce, mushrooms flan with goat cheese cream*

&

Risotto with sausage stew in “Dolcetto d'Alba” wine and mushrooms

&

Beef fillet with Nebbiolo wine sauce, black truffle, and butter-sautéed potatoes

&

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