

APERITIVO SELECTION *Cheers!*

COCCHI - COCCONATO (AT) COCCHI Brut Spumante Martinotti Method <i>70% Pinot Noir, 30% Chardonnay</i>	€ 4,00
CONTRATTO - CANELLI (AT) MILLESIMATO Spumante Pas Dose' Classic Method 2013 <i>80% Pinot Noir, 20% Chardonnay aged on the lees 48 months</i>	€ 6,50
CENTO ACRI - ORTA SAN GIULIO (NO) Dry Acacia Mead <i>Dry Mead our production 100% Acacia</i>	€ 3,50
G.L.E.P. BEVERAGES - BORGOMANERO (NO) AMERICANO <i>Americano Cocktail made with Red Bitter "SPINTO", Red Vermouth "Vandalo" and Soda</i>	€ 7,50
GIN BORDIGA - CUNEO (CN) GIN OCCITAN <i>Aromatic gin made with Occitan Piedmontese herbs served with Recoaro Tonic Water</i>	€ 8,00
GIN MALFY - MONCALIERI (TO) PINK GIN <i>Gin made with botanical Piedmontese herb and infushion, aromathic with infushion of Pink Grapefruit, Served with Recoaro Tonic Water</i>	€ 10,00

AGRICULTURAL OVEN 100% TERRITORY

The agricultural oven was created by the need to promote the **Territory** with its small **local artisan realities** during the covid-19 crisis.

An innovative culinary project began, preceded by 8 years of passionate study of the art of baking.

23/04/2020

#noiripartiamodalterritorio

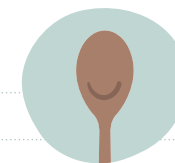
#imiglioriprodottiartigiani

Luigi Spilatozzi

INGREDIENTS



LIVE AND SHARE IT! Support local producers!



ORGANIC FLOUR	Mulino Sobrino, La Morra (CN)	@mulinosobrino
ORGANIC FLOUR	Mulino Marino, Cossano Belbo (CN)	@mulinomarino
ORGANIC TOMATO SAUCE	Coop. Agricola Allafonte, Prato Sesia (NO)	@allafonte_cooperativa
EXTRA VIRGIN OLIVE OIL	Azienda Agricola Piero Veglio, Moncalvo (AT)	#olioveglio
FIORDILATTE AND RICOTTA CHEESE	Fattoria l'Agrioglio, Bolzano Novarese (NO)	@lagrifoglioagri
BUFALA CHEESE	Fattoria Facchi, Oleggio (NO)	@aziendaagricolafacchi
GRANA FROM PIEDMONT	Fattoria Fiandino, Villafalletto (CN)	@fattoriefiandino
ORGANIC VEGETABLES	Orto Biologico Casaverde, Maggiate (NO)	@casaverdeortobiologico
BEEF AND VIEL	Azienda Agricola Annichini, Maggiora (NO)	@spacciocarnepaoloannichini
PORK	Azienda Agricola Valsesia, Sillavengo (NO)	@aziendaagricolavalsesia
SALAMI	Azienda Agricola Delorenzi Giuseppe	@ilbontaarmeno
TROUT FROM VAL D'OSSOLA	Ittica Sara Mittag, Domodossola (VB)	@mittagsee
EGGS	Azienda Agricola F.lli Preti, Cureggio (NO)	#uovapreti
CARNAROLI RICE d.o.p.	Azienda Agricola Barone, Ghislarengo (VC)	@baroneglo
HAZELNUTS i.g.p. FROM PIEDMONT	Azienda Agricola La Venaria, Romagnano S. (NO)	@cascina_venaria
CHOCOLATE AND RAW COCOA	Audere Lacioccolata, Borgomanero (NO)	@auderelacioccolata
POLENTA from BEURA	Mulino San Giorgio, Beura Cardezza (VB)	@mulinosangiorgio
MILK	Fattoria l'Agrioglio, Bolzano Novarese (NO)	@lagrifoglioagri
BUTTER	Azienda Agricola Baragiooj, Ameno (NO)	@baragioojaziendaagricola
CREAM	Coop. Agricola Allafonte, Prato Sesia (NO)	@allafonte_cooperativa
OLIVE OIL	Coop. Agricola Allafonte, Prato Sesia (NO)	@allafonte_cooperativa
SUNFLOWER AND PEANUTS OIL	Coop. Agricola Allafonte, Prato Sesia (NO)	@allafonte_cooperativa
SALT	Coop. Agricola Allafonte, Prato Sesia (NO)	@allafonte_cooperativa
SAFRON	La Terra dei Due Laghi, Briga Novarese (NO)	@la_terra_dei_due_laghi

Live it and share it

THE CUISINE

FRUIT AND VEGGIES SALAD 🥬🍅🌰🍏	€ 12,00
Salad of Fruit and Veggies with Piedmont Hazelnuts from Romagnano Sesia and Potato Chips	
PALETTA FROM COGGIOLA BY CLAUDIO MARABELLI 🥬🐷	€ 12,00
Cooked Pork Paletta served with freshly grated Horseradish	
BUFALA CHEESE KM0 AND PIERINO BONA'S SMOKED HAM FROM VIGEZZO VALLEY 🐷🏠	€ 17,00
Bufala cheese from Oleggio and Raw Smoked Ham from Vigezzo Valley	
VEAL SILVERSIDE 🍳🐟🥩🍏	€ 16,00
Silverside cooked at low temperature, drops of Tuna sauce and our Fruit Mustard	
PIEDMONT SNAILS WITH BEURA POLENTA 🐌🌾🏠	€ 18,00
Roero Helix Aspersa snails sautéed with fresh Butter from Armeno, Poached Garlic and Herbs, served with soft polenta from Beura Cardezza	
BEEF TARTARE, PEAS AND PIEDMONT GRANA CHEESE 🥩🥬🏠	€ 18,00
Hand-cut Beef from Maggiora served with pea cream and Piedmont grana cheese from the Fiandino farm	
FLAN 🌾🥬🍳🏠	€ 15,00
Flan made with seasonal Organic vegetables and buffalo ricotta from Oleggio, served in a sugar crust, accompanied with salted butter and Fiordilatte ice cream from the Agrifoglio farm	

RESEARCH. SELECTION. TERRITORY

POTATOE GNOCCHI WITH MONOCOCCO™ 🌾🥩🥬🍅	€ 16,00
Home Made Potatoe Gnocchi made with Piedmont Monococco Organic flour, served with Donkey ragù and baby spinach	
PASTA MIX VEGETABLES FROM ORTO BIO AND BURRATA 🌾🥬🍅🏠	€ 16,00
Mix of pasta from Mulino Marino created from wheat Senatore Cappelli served with organic veggies from Maggiate, lemon rind, basil and Bufalo Burrata from Oleggio	

MEATS KMØ

FATTUCCHIERA DONKEY <i>(limited, availability varies weekly)</i>    	€ 26,00
Pan-seared Piedmontese donkey fillet, reduction of Fattucchiera oatmeal stout (black beer from Cavallirio). Potatoe and onions	
DOPPELBOCK ELVO BEEF HANGER STEAK   	€ 20,00
Hanger steak of Maggiora cooked in Elvo Beer, served with vegetables from the Organic Garden and Raw Cocoa of Audere	
LOCAL VEAL TRIPE   	€ 16,00
Veal tripe stewed with borlotti beans, served with Crostoni and Extra Virgin Oli Origini from Moncalvo	
SLOW COOKED PORK CHEEK    	€ 18,00
Sillavengo Pork Cheek served with soft polenta from Beura and drops of bagnetto Rosso	
THE LAMPREDOTTO IN BROTH    	€ 16,00
Fourth stomach of the adult bovine, slowly boiled for six hours, served in broth with vegetables from the organic garden. Croutons of our bread and Eros Buratti Toma selection . Grana Fiandino from Piedmont, Cooked Wine and EVO Oil Origins from Moncalvo	

MADE FOR YOU

BAKED BONES (30 MIN.)    	€ 20,00
Beef marrow from Maggiora gratin, accompanied with saffron barley from Briga Novarese, served on a plate especially created for us by the artisan Emiliana Toniolo	

TASTING MENU/EXPERIENCE

JOURNEY BETWEEN LOCAL KITCHEN AND AGRICULTURAL OVEN in 10 tastings 100% Territory <i>(For facilitate service the menu is proposed to all the diners of the table)</i>	€ 40,00
---	---------

ALLERGEN LEGEND (for a correct preservation food are subjected to heat treatment according to current standards HACCP CE 852 from 2004)



eggs



gluten



tomato



vegetable



fish



fruit



dairy
products



pork



dried
fruit



chocolate



beef, veal
or donkey

AGRICULTURAL OVEN 100% TERRITORY



Slurp!

AGRICULTURAL PANINO

BREAD AND PORK 🌾 🏠 🥬 🍅 🥚 🐷

Home made panino with Cereal Organic Flour by Mulino Marino, Pulled Pork from Sillavengo cooked at low temperature 10h in the smoker, Organic Zucchini from Maggiate, Mozzarella from Bolzano Novarese, Confit Cherry Tomatoes, Potato Chips

€ 16,00

BREAD AND TROUT 🌾 🏠 🥬 🥚 🐟

Home made panino with Organic Piedmontese grains and toasted wheat flour by Pietro Zito Trout from Ossola Sara Mittag marinated and smoked with cherry wood Organic Vegetables from Maggiate, Bufala Ricotta from Oleggio, Potato Chips

€ 18,00

DOUBLE CRUNCH

WITH TRIPE 🌾 🏠 🥬 🍅 🥓

Double crunchy pastry made with 48h high hydration organic Piedmontese grains, local veal tripe, buffalo ricotta from Oleggio, organic vegetables, Piedmontese Fiandino grana, extra virgin olive oil Origins from Moncalvo

€ 16,00

WITH PORK TONGUE 🌾 🏠 🐷 🍅 🥬

Double crunchy pastry made with 48h high hydration organic Piedmontese grains, Coggiola cured tongue by Claudio Marabelli, homemade Fiordilatte from Bolzano Novarese, lemon rind, organic vegetables, confit tomatoes, extra virgin olive oil Origins of Moncalvo and basil

€ 15,00

THE CRUNCHY TEGLIA (with hydrolysis technique)

ORGANIC TOMATO, BUFALO BURRATA CHEESE AND BASIL 🌾 🥛 🍅 € 13,00

High Hydration Organic dough made with Piedmont Flour leavened 48h, Organic Tomato sauce by Allafonte, Bufalo Burrata cheese from Oleggio, Piedmont Fiandino Grana cheese, Oil EVO "Origini" from Moncalvo and Basil

PIERINO BONA'S SMOKED HAM FROM VIGEZZO VALLEY 🌾 🥛 🐷 🌿 € 16,00

High Hydration Organic dough made with Piedmont Flour leavened 48h, Ricotta cheese from Bolzano Novarese, Smoked Ham from Vigizzo Valley, Organic Veggies seasonal, Oil EVO "Origini" from Moncalvo

ORGANIC VEGGIES, TOMA CHEESE FROM ARMENO AND SQUACQUERELLO 🌾 🥛 🍅 🌿 € 14,00

High Hydration Organic dough made with Piedmont Flour leavened 48h, Organic seasonal Veggies, Toma cheese from Bontà in Armeno, Squacquerello from Bolzano Novarese, Piedmont Fiandino Grana cheese, Oil EVO "Origini" from Moncalvo and Basil

LA FOCACCIA TESAURO METHOD

TRIPLE FOCACCIA 🌾 🥛 🍅 🐷 € 12,00

Organic dough made with Piedmont Flour leavened for 24h - Giovanni Tesauro Method
1/3 of Focaccia with Rosemary and Potatoes
1/3 of Focaccia with Organic Tomato sauce, Fiordilatte from Bolzano Novarese and Basil
1/3 of Focaccia with Ham from Sillavengo and Bufalo Ricotta cheese from Oleggio

SQUACQUERELLO AND DUJA SALAMI FOCACCIA 🌾 🥛 🍅 🐷 € 13,00

Organic dough made with Piedmont Flour leavened for 24h - Giovanni Tesauro Method, Squacquerello from Bolzano Novarese, Duja salmi from Sillavengo, Confit Cherry Tomato and Basil

Home made production of long-matured bread and toasted wheat breadsticks

WATER microfiltered mineral water € 3,00

COFFEE artisan roasting Comero from Pratosesia € 2,00

COVER CHARGE € 2,00

DESSERT

DESSERT

PEACH 🍑🥚🍪 € 6,00

Stuffed baked Peaches with Amaretto biscuits filling

PALETTE 🌾🥚🍪🍫🍪 € 6,00

Three tastings palette of homemade desserts

FRIABILE 🌾🥚🍪🍫 € 6,00

Biscuit crumble with Hazelnuts from Romagnano Sesia with mascarpone cream

GIANDUJA 🌾🥚🍪🍫🍪 € 6,00

Our home made Fior di Latte Gelato served with a hot Gianduja cream by Audere

AFFOGATO 🌾🍪🍫 € 6,00

Our Fior di Latte Gelato served with Coffee and Dark Chocolate 75% by Dark Audere Chocolate

NB. possibility to prepare gluten-free Desserts on request

@cucchiaio_di_legno | #ilcucchiadilegno | www.ilcucchiadilegno.com

WINE AND MEAD BY THE GLASS

CARLIN DE PAOLO € 4,00

San Damiano d'Asti (AT)

MOSCATO D'ASTI d.o.c.g.

SERGIO GRIMALDI € 10,00

Santo Stefano Belbo (CN)

PASSITO "Montaldi" 100% Moscato

IL CUCCHIAIO DI LEGNO € 5,00

Orta San Giulio (NO)

Chestnut sweet Mead 2017

Sweet mead of our production 100% chestnut aged 5 years, 3 of which in antique French oak barrels



DESSERT RAW MATERIAL

ORGANIC FLOUR	Mulino Sobrino, La Morra (CN)	@mulinosobrino
EGGS	Azienda Agricola F.lli Preti, Cureggio (NO)	#uovapreti
MILK	Fattoria l'Agrifoglio, Bolzano Novarese (NO)	@lagrifoglioagri
BUTTER	Azienda Agricola Baragiooj, Ameno (NO)	@baragioojaziendaagricola
CREAM	Coop. Agricola Allafonte, Prato Sesia (NO)	@allafonte_cooperativa
HAZELNUTS i.g.p. PIEDMONT	Azienda Agricola La Venaria, Romagnano S. (NO)	@cascina_venaria
CHOCOLATE AND RAW COCOA	Audere Lacioccolata, Borgomanero (NO)	@auderelacioccolata
RICOTTA CHEESE	Fattoria l'Agrifoglio, Bolzano Novarese (NO)	@lagrifoglioagri
COFFEE	Torrefazione artigianale Comero, Romagnano Sesia (NO)	@torrefazione.caffe.comero
HONEY	Agriturismo Il Cucchiaino di Legno, Orta S. Giulio (NO)	@cucchiaino_di_legno
JAM	Agriturismo Il Cucchiaino di Legno, Orta S. Giulio (NO)	@cucchiaino_di_legno
BERRIES	Agriturismo Il Cucchiaino di Legno, Orta S. Giulio (NO)	@cucchiaino_di_legno



LIVE AND SHARE IT! Support local producers!

ALLERGEN LEGEND

(For a correct preservation food are subjected to heat treatment according to current standards HACCP CE 852 from 2004)



eggs



gluten



fruit



dairy
products



dried
fruit



chocolate