APERITIVO SELECTION *Cheers!*

COCCHI - COCCONATO (AT) € 4,00
COCCHI Brut Spumante Martinotti Method
70% Pinot Noir, 30% Chardonnay

CONTRATTO - CANELLI (AT) € 6,50
MILLESIMATO Spumante Pas Dose' Classic Method 2013
80% Pinot Noir, 20% Chardonnay aged on the lees 48 months

CENTO ACRI - ORTA SAN GIULIO (NO) € 3,50
Dry Acacia Mead
Dry Mead our production 100% Acacia

G.L.E.P. BEVERAGES - BORGOMANERO (NO) € 7,50
AMERICANO
Americano Cocktail made with Red Bitter "SPINTO" , Red Vermouth "Vandalo" and Soda

GIN BORDIGA - CUNEO (CN) € 8,00
GIN OCCITAN
Aromatic gin made with Occitan Piedmontese herbs served with Recoaro Tonic Water

GIN MALFY - MONCALIERI (TO) € 10,00
PINK GIN
Gin made with botanical Piedmontese herb and infushion, aromathic with infushion of Pink Grapefruit,
Served with Recoaro Tonic Water

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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 Spirolazzi

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'Agrifoglio, 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)	*@spacciocarnepaoloannichi*ni
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'Agrifoglio, 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 — € 11,00
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

ARANCINO OF THE TERRITORY 80G — € 4,00
Fried Arancino with typical Risotto from Novara made with Angelo Barone Carnaroli Rice,
Duja salami from Sillavengo and Toma cheese from Crodo

VEGGIE GARDEN ARANCINO 80G — € 4,00
Fried Arancino made with Angelo Barone Carnaroli Rice, sautéed asparagus and Toma by Bontà from Armeno

MEATS KMØ

FATTUCCHIERA DONKEY *(limited, availability varies weekly)* — € 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 — € 40,00
(For facilitate service the menu is proposed to all the diners of the table)

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 — € 16,00
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

BREAD AND TROUT — € 18,00
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

DOUBLE CRUNCH

WITH TRIPE — € 16,00
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

WITH PORK TONGUE — € 15,00
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

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 Vigezzo 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 — € 2,00

COFFEE artisan roasting Comero from Pratosesia — € 2,00

DESSERT

DESSERT

PEAR € 5,00
Martin Sec Pear cooked in Barbera Wine

PALETTE € 5,00
Three tastings palette of homemade desserts

FRIABILE € 5,00
Biscuit crumble with Hazelnuts from
Romagnano Sesia with mascarpone cream

GIANDUJA € 5,00
Our home made Fior di Latte Gelato
served with a hot Gianduja cream by Audere

AFFOGATO € 5,00
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

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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 Cucchiaio di Legno, Orta S. Giulio (NO)	*@cucchiaio_di_legno*
JAM	Agriturismo Il Cucchiaio di Legno, Orta S. Giulio (NO)	*@cucchiaio_di_legno*
BERRIES	Agriturismo Il Cucchiaio di Legno, Orta S. Giulio (NO)	*@cucchiaio_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