



BISTROT SUNSÌ

SERRALUNGA D'ALBA

SERVED FROM

12.30 PM TO 2.30 PM

7.00 PM TO 09.30 PM



STARTERS

CHOPPED PIEDMONT QUALITY BEEF TARTARE,
SERVED WITH "LANGA" HAZELNUT MAYONNAISE

24 EURO

TERRINE OF TOMATO CONFIT, ANCHOVY, BASIL & VANILLA OIL, SERVED WITH "FOCACCINA"
MEDITERRANEAN FILLING

20 EURO

CURED HAM FROM CUNEO DOP 30 MONTHS, WITH CRISPY VEGETABLES IN SWEET AND SOUR
SAUCE

24 EURO

TRADITIONAL THINLY SLICED VEAL WITH TUNA AND MAYONNAISE SAUCE

22 EURO

SEARED SMALL OCTOPUSES, PEPPER & RED ONION, CHICK PEA & WILD FENNEL FRITTERS

30 EURO



PASTA DISHES

HOMEMADE TAGLIOLINI PASTA WITH OUR BEEF RAGOUT SAUCE
(PASTA MADE TRADITIONALLY WITH 40 EGG YOLKS)

22 EURO

LARGE "FUSSILI" PASTA FROM "BASSOLASCO", SUMMER VEGETABLES, FLAVOURED WITH MAJORAM &
SALTED RICOTTA SHEEP CHEESE

26 EURO

VEGETABLE & BARLEY SOUP, "ZONCHETTA" RECIPE

20 EURO

TRADITIONAL HOMEMADE "PLIN" RAVIOLI FILLED WITH 3 ROASTED MEATS
(BEEF, PORK AND VEAL) & "MARSALA" FLAVOURED GRAVY SAUCE

25 EURO

"TORTELLI" RAVIOLI FILLED WITH COD FISH, MEDITERRANEAN "PIZZAIOLA" SAUCE

26 EURO



MAIN DISHES

SEARED "FASSONA" BEEF STEAK, "TARTE TATIN" OF CARAMELISED ONION

28 EURO

"MOULARD" DUCK BREAST SEARED WITH FINE HERBS, WILD MUSTARD AND PEACHES FROM VIGNA

30 EURO

SEARED SEABASS WITH CITRUS FRUIT, LAYED POTATO FLAN, GINGER FLAVOURED CARROTS & LEMON MAYONESE

30 EURO

VIOLETTE EGGPLANT "PARMIGIANA", BASIL & ALMOND PESTO, "STRACCIATELLA" OF "BURRATA"

26 EURO

SELECTION OF LOCAL MATURED PIEDMONT CHEESES FROM THE LOCAL VALLEYS

26 EURO

SOMETHING LIGHT

GREEN SALAD

12 EURO

MIXED SALAD

18 EURO

"LANGAROLA" SALAD

(LETTUCE, TOMA CHEESE, HAZELNUTS, CELERY, OVEN BAKED TOMATOES)

22 EURO

MOZZARELLA CHEESE AND TOMATO SALAD

18 EURO



TRADITIONAL LOCAL TERRITORIAL MENU

THE CHEF'S WELCOME

PALETTE OF APETIZERS:

CHOPPED RAW MEAT, TRADITIONAL VEAL SLICES WITH TUNA SAUCE & FILLED PEPPER

BEEF FILLED RAVIOLI WITH "ROCCAVERANO" CHEESE FOAM & BLACK TRUFFLE

BREAST OF "MOULARD" DUCK WITH HERBS, LOCAL PEACHES & WILD MUSTARD

FONDENT CHOCOLATE BAR WITH COCONUT & EXOTIC FRUITS

90 EUROS

SUGGESTED DISHES TO COMBINE WITH WHITE TRUFFLES FROM ALBA

WELCOME FROM THE KITCHEN

"FASSONA" BEEF TARTARE WITH "ROCCAVERANO" CHEESE
24 EURO

"IL FOJOT"
(winter root vegetables, fondue, egg AT 62° & chestnuts)
22 EURO

TRADITIONAL HOMEMADE "PLIN" RAVIOLI FILLED WITH 3 ROASTED MEATS
(BEEF, PORK AND VEAL) & WITH BUTTER FROM ALPEGGIO
25 EURO

"TAGLIERINI" PASTA ALPINE BUTTER
16 EURO

SEARED SIRLOIN OF BEEF WITH HAZELNUT BUTTER, PUMPKIN & LIQUORICE
28 EURO

CREME BRULEE WITH HAZEL NUTS
14 EURO

*Added white Truffle: 8,00 Euro per gram
The price depends on the daily market price and will be charged on consumption.*



MENU WITH ALBA WHITE TRUFFLE

RAW FASSONA MEAT, "ROBIOLA DI ROCCAVERANO" LOCAL CHEESE,
WITH ALBA WHITE TRUFFLE

"IL FOJOT" WITH ALBA WHITE TRUFFLE
(winter root vegetables, fondue, egg AT 62° & chestnuts, truffle)

"TAJARIN" FRESH PASTA WITH ALPINE BUTTER
AND ALBA WHITE TRUFFLE

HAZELNUT CREME BRULEE

PRICE EUR 220,00 EURO PER PERSON
WINE AND BEVERAGES NOT INCLUDED

LOCAL WINES PAIRING (A GLASS)

SPUMANTE METODO CLASSICO 2018 BATASIOLO
DOLCETTO D'ALBA, "VIGNA BRICCO DI VERGNE" 2022 BATASIOLO

LANGHE DOC NEBBIOLO 2021 BATASIOLO

BAROLO BENI 2020 BATASIOLO

MOSCATO D'ASTI BOSC D'LA REI 2023

45 EURO

Food allergy information: certain dishes may contain one or more of the 14 allergens designated by EU regulation n° 1169/2011.

For further information on ingredients and allergens, please consult the appropriate documentation that will be provided by our staff upon request. * Frozen product. ** In the absence of fresh products, the service will be provided with high-quality frozen products. *** Some products purchased fresh are stored at low temperatures to ensure quality, freshness and availability.