

COCKTAIL

VERMUTTINO *Vermouth Rosso Giulio Cocchi, Acqua Tonica* **8**

AMERICANZA *Vermouth Rosso Franco Cavallero, Bitteranza, Soda* **9**

NEGRONI *Vermouth, Bitter, Gin* **9**

BRIDGE-TONIC *Amaro Bridge Azienda Le Lagore, Acqua Tonica* **8**

GIN-TONIC *Gin, Acqua Tonica* **9-13**

MADAMINA - alcohol free - *Kombucha, Sciroppo di Sambuco, Lime, Menta* **9**

CRODINO SPRITZ - alcohol free - *Crodino, Acqua Tonica* **7**

WINE BY HTE GLASS

-*Grignolino D'Asti Doc "Giassà"* - Tenuta Garetto **6**

-*Barbera d'Asti Docg "Pian Scorrone"* - Tenuta il Falchetto **6**

-*Syrah "Habitat"* - Oenosapiens **7**

-*Langhe Favorita Doc "Fallegro"* - Poderi Gianni Gagliardo **6**

-*Nascetta Doc* - Sassi San Cristoforo **7**

-*Sancerre Aoc* - Domaine Bonnard **8**

-*Alta Langa Docg Brut "Totocorde"* - Giulio Cocchi **8**

-*Metodo Classico Brut Nature "Dodici Lune"* - Bricco San Giorgio **7**

-*Cremant d'Alsace Aop Brut "Mayerling"* - Cave de Turckheim **7**

FINE WINES BY THE GLASS poured with Coravin technology: Ask our staff for this month's wine selection.

BEERS

Keller Pils "Azzurra" - Mastri Birrai Umbri **6,5**

Extra Special Bitter "Dorian Red" - Mastri Birrai Umbri **6,5**

West Coast Ipa "California" - Mastri Birrai Umbri **6,5**

Birra "Nazionale" 0.75 Cl – Baladin **21**

Birra "Isaac" 0.75 Cl – Baladin **21**

BRUSCHETTA BITES

With Artisanal Multigrain Bread from Forno Contemporaneo Cibrario*

Rustic Salami and Butter — €2.50

Bra Sausage and Extra Virgin Olive Oil — €3.50

Sausage and Friarielli* (Sautéed Broccoli Rabe) — €3.00

Taggiasca Olive Pesto and Sundried Tomato — €2.50

Radicchio and Gorgonzola — €3.00

Tomato, Stracciatella Cheese, and Basil Oil — €3.00

Mixed Bruschetta Selection (10 pcs) — €28.00

THE CELLAR TOAST

Butter-toasted Brioche Bread from Forno Contemporaneo Cibrario, Artisanal "Della Rocca" Cooked Ham from Cavour (Salumificio Tre Valli), Cow's Milk Toma Cheese, and our house-made Bolzano Sauce* — €11.00

APPETIZERS

Small or Large Cured Meat and Cheese Board

(from Agrisalumificio Perenno and Azienda Agricola Maritano) — €12.00 / €28.00

The Cellar Mini Burger: Artisanal Bun*, Beef Patty, Cow's Milk Toma Cheese, Friarielli, Homemade Mayonnaise — €7.50

Hand-cut Piedmontese Fassona Beef Tartare — €8.00

Vitello Tonnato* (Sliced Veal with Tuna-Caper Sauce) — €8.00

Mixed Meatballs* in Tomato Sauce and Oregano — €6.00

Melted Tomino Cheese with Honey and Walnuts — €7.00

Eggplant Parmigiana* — €6.00

Chickpea Hummus with Vegetables — €6.00

FIRST COURSES (PASTA)

Spaghetti Cacio e Pepe (Pecorino Cheese & Black Pepper) — €13.00

Potato Gnocchetti with White Meat Ragù* — €13.00

Chitarrucci Pasta with Sardines*, Pine Nuts, Wild Fennel, Raisins, Organic Lemon Zest, and Toasted Breadcrumbs — €14.00

Fusilloni Pasta with Tomato and Basil — €12.00

MAIN COURSES

Piedmontese Fassona Beef Hanger Steak with Grilled Radicchio — €16.00

Baby Octopus Stew* in Lightly Spicy Tomato Sauce with Taggiasca Olives and Toasted Bread — €15.00

"Mbuttonata" Stuffed Eggplant* with Tomato Sauce, Fior di Latte Mozzarella, and Toasted Breadcrumbs — €13.00

SALADS

Radicchio, Toma Cheese, and Walnuts — €11.00

Mixed Greens Salad, Tomatoes, Tuna, and Taggiasca Olives — €11.00

DESSERTS

Tiramisù — €7.00

Zabaione* (Egg Custard with Wine) served with Chivasso Hazelnut Biscuits — €7.00

Mamma Antonella's Bread Cake* with White Turin Vermouth Cream — €7.00

Artisanal Gelato* by Aria Gelateria — €7.00

EXTRAS

Still / Sparkling Water — €2.00

Cover Charge (Includes Artisanal Bread) — €2.00

**Frozen*