

The logo for 'aitardi' is centered at the top of the page. It consists of the word 'aitardi' in a lowercase, sans-serif font, with the 'a' and 'i' in a light beige color and the 'tardi' in a dark grey color. The text is set against a solid light beige square background.

WHITE TRUFFLE TASTING MENU

Piedmontese Fassona raw meat

Cardoon from Nizza Monferrato with Raschera cheese fondue

Home-made tajarin with butter

Guinea-fowl, spring onions and spinach

Zabaione with ice-cream

45 €

Excluding beverages

We suggest to add Alba white truffle on each dish. The truffle will be charged separately according to the market prices

The same menu applies for the whole table

aitardi

Ox tongue, *bagnetto rosso* and cabbage 13 €

Cold veal with tuna sauce 12 €

Albese a modo nostro, mushrooms and mixed salad 12 €

Raw amberjack, beetroot and hazelnuts € 14

Traditional *Ravioli del Plin* € 16

Pasta mista, chickpeas and pork ribs 14 €

Home-made *Tajarin* with Bra sausage ragout 14 €

Pumpkin Risotto, *Roccoverano* cream, balsamic reduction (min. 2 people) 14 €

Braised beef with cauliflower 17 €

Trout, Jerusalem artichoke and black truffle 25 €

Guinea-fowl, spring onions and spinach 17 €

Lamb shoulder, black cabbage and garlic 18 €

Selection of regional cheeses by Franco Parola from Saluzzo

(5 pieces: 12 € - 7 pieces: 16 €)

Almond's mousse, pears and walnuts 7 €

Montebianco – chesnuts, whipped cream and meringue 7 €

Pistachio tartlet and red berries coulis € 7

Il bunet – chocolate and *amaretti* pudding 7 €

Water 2.50 € - Coffee 1.50 €

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TASTING MENU "AI TARDÌ"

Albese a modo nostro, mushrooms and mixed salad

Ox tongue, bagnetto rosso and cabbage

Home-made Tajarin with Bra sausage ragout

Braised beef with cauliflower

Il bunet

45 €

Beverages not included

The same menu applies for the whole table