



# CAVOUR

## Starter

Fassona beef, corn, new bagnetto from Alessandria \*4.8.12 16 €

Veal in tuna sauce \*3.6.9.12 16 €

Daikon ravioli, Mandrogno raw salami, red sauce \*3.6.7.9 17 €

Raw fish from the Ligurian sea to the world \*4.6.9 22 €

## First courses

The rabaton world \*1.6 19 €

(The land of Fraschetta in different textures: goat ricotta cheese, chlorophylls, herbs and snails)

Risotto, camone tomato water, peppers and shrimps \*2.4 18 €

Plin Cavour \*1.3.6.9.12 16 €

Calamarata with olive oil Primo, tomato, sweetgarlic and basil \*1.6.7.9 16 €

## Second courses

Piedmontese muscovy duck, cherries, berries, foie-gras sauce \*6.7.9.12 24 €

Smoked wild piglet, aubergine, roasted Garbagna apricots \*6.7.9.12 24 €

Fish of the day, ginger, lemon \*4 27 €

Piedmontese sirloin steak, roasted pepper and anchovy cream \*6.7 22 €

Beef rib cooked in salt, vegetables from the regenerative garden in a red pickles \*6.7.10. 25 € per person ( minimum 2 persons)

## Dessert

A Volpedo peach in town \*3.7.8.12 9 €

Fruit and vegetable compote with gin, basil, lemon ice cream \*7.12 9 €

Strawberry sorbet like in the old days \*7.12 7 €

Bunet Cavour \*1.3.7.8 7 €



# CAVOUR

## Cheese selection

(Marco Bernini, Luca Montaldo e La Tula)

4 tastings 16 €

7 tastings 20 €

Accompanied by home-made mustards and compotes and our spice braid

## Homemade bread and breadsticks

Service 3 €

## Drinks

Water 75 cl. 3 €

Soft Drinks 5 €

Craft beer 7 €

Espresso 2 €

Cappuccino 3 €

Tea / Infusion 3 €

\* Please take note of the allergen table in the dining room  
and inform the staff of any allergies and/or intolerances before ordering.

In order to maintain the properties and freshness of the food used, some products of animal origin,  
fishery products and fresh homemade pasta may be subjected to rapid blast chilling  
as described in the HACCP Plan according to EC Reg. 852/04 and EC Reg. 853/04