

PICCOLO MENU €15,00

CARNE CRUDA OLIO E LIMONE

*Steak Tartare, made with finest piedmontese beef,
dressed with extra-virgin olive oil and lemon*

SFORMATO DI VERDURE CON MAIONESE

LEGGERA AL POMODORO

*Seasonal Vegetables tartlette, with a light
Tomatoes mayonnaise*

TAJARIN AL RAGU' DI SALSICCIA

*Hand-made egg tagliolini with a bolognese sauce
made with local hand-crafted sausage*

MENU SECONDO €18,00

SOTTOFILETTO DI VITELLO AI FERRI CON CONTORNO

*Grilled sirloin steak of Piedmontese beef with
seasonal vegetables*

O or

CONIGLIO AL FORNO CON CONTORNO

Chicken nuggets with seasonal vegetables

SEMIFREDDO YOGURT E BISCOTTO CON COULIS DI ALBICOCCHE

Yogurt and Cookie parfait, with Apricot coulis

MENU DOLCE €18,00

CARNE CRUDA OLIO E LIMONE

*Steak Tartare, made with finest piedmontese beef,
dressed with extra-virgin olive oil and lemon*

VITELLO TONNATO

*Traditional Piedmontese dish combining finely sliced
tender roast-beef with a delicate tuna, caper sauce*

TAJARIN AL RAGU' DI SALSICCIA

*Hand-made egg tagliolini with a bolognese sauce
made with local hand-crafted sausage*

BUNET ALLA LANGAROLA

*Traditional Piedmontese speciality, chocolate
and amaretti bisquits baked custard*

MENU VEGETARIANO €18,00

Vegetarian Menu

SFORMATO DI VERDURE CON MAIONESE LEGGERA AL POMODORO

*Seasonal Vegetables tartlette, with a light
Tomatoes mayonnaise*

GNOCCHETTI, ZUCCHINE E PESTO DI RUCOLA Gnocchetti potato dumplings with Courgette and Rocket salad Pesto

PANNA COTTA CON CROCCANTE ALLE NOCCIOLE

*A rich double cream pannacotta
served with crunchy hazelnuts*

LE INSALATE DEL VINCAFE'

House Salads Vincafe' Style

1. **INSALATA VINCAFE' (VALERIANA, PETTO DI POLLO, POMODORO
E SCAGLIE DI GRANA)** € 8,00
Signature House Salad (Lambs' leaf lettuce, breast of chicken, tomato and parmesan shavings)
2. **INSALATA VERDE E ROSSA, POMODORO, CAROTE, MAIS, UOVO SODO** € 8,00
Mixed leaf salad with tomato, carrot, corn and hard boiled egg
3. **INSALATA VERDE E ROSSA, ZUCCHINE E MELANZANE GRIGLIATE,
POMODORO, MOZZARELLA E OLIVE NERE** € 8,00
Mixed leaf salad with grilled courgette and aubergine, tomato, mozzarella and black olive
4. **INSALATA VERDE E ROSSA, BRESAOLA, RUCOLA, POMODORO E MOZZARELLA** € 8,00
Mixed leaf salad served with finely sliced dry-cured beef, rocket, tomato and mozzarella
5. **INSALATA VERDE E ROSSA, TONNO, ACCIUGHE, POMODORO E UOVO SODO** € 8,00
Mixed Leaf salad, served with tuna, anchovy, tomato and hard boiled egg
6. **INSALATA VERDE E ROSSA (CONTORNO)** € 5,00
Mixed leaf salad
7. **INSALATA VERDE E ROSSA, POMODORO, CAROTE (CONTORNO)** € 5,00
Mixed leaf salad with carrot and tomato