LOCANDA IN CANNUBI
Carattu

MICHELE BUSSINI

Locanda in Cannubi

Menu

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Antipasti *Starter*

Crispy Sweetbread, roasted pumpkin cream, teriyaki jus* (1,3,6,9,12)	20€
Swiss Chard, goat cheese, hazelnut (7,8)	18€
Fassona Beef Carpaccio, topinambur foam, sweet and sour vegetables (12)	22€
Marinated Salmon, sour cream, pomegranate, Tuscan kale (4,6)	20€

Primi piatti *First course*

Carrot Gnocchi, duck ragout, Cervere leek* (1,3,9,12)	20€
Risotto, goat cheese log, seasonal flavors (7,9,12)	20€
Stuffed Tortello Pasta, cardoncello mushroom, potato, black garlic* (1,3,9,12)	22€
Tajarin “40 tuorli” with Langhe style ragù (1,3,9,12)	18€

Secondi piatti *Main course*

Celeriac Steak, plum ketchup (9)	20€
Charcoal-Grilled Free-Range Rooster, cacciatora sauce (9,12)	22€
Catch of the Day (4)	24€
Picanha, radicchio, honey (4,6,9)	22€

Water 4€ | Coffee 3€ | Cover charge 4€

Tasting Menu

Swiss Chard, goat cheese, hazelnut (7,8)
Crispy Sweetbread, roasted pumpkin cream, teriyaki jus* (1,3,6,9,12)
‘Agnolotti del Plin’ roast meat jus* (1,3,7,8,9,12)
Slow-Braised Piglet Cheek (9,12)
Our homemade Fior di Latte ice cream* (7)

65€
for the whole table

Da sempre in carta *Typical Piedmont dishes*

La Langa al piatto (1,3,4,9,10,12) 22€
Veal tartare, Stuffed peppers, Anchovies in green sauce, Veal with tuna sauce, Potted Rabbit

Veal tartare (4)	16€
Veal with tuna sauce (3,4,10)	18€
Potted Rabbit with Barolo vinegar (9,12)	16€
Anchovies in green sauce (1,3,4)	18€
Stuffed peppers with tuna cream and potatoes (4)	15€
Traditional ‘Agnolotti del Plin’* (1,3,7,8,9,12)	20€
Deep fried seasonal vegetables and fruits (1,3,5,7,8)	26€
Braised “Paolo Bove” snails (1,3,8,9,12)	24€
Slow-Braised Piglet Cheek (9,12)	20€

Cheese selection *ask the staff for the cheese menu*

- Gluten 1
- Crustaceans and derivatives 2
- Eggs and egg products 3
- Fish and fish products 4
- Peanuts and peanut products 5
- Soy and soy products 6
- Milk and milk-based products 7
- Nuts and derivatives 8
- Celery and celery products 9
- Mustard and derivatives 10
- Sesame seeds and derivatives 11
- Sulfur dioxide and sulphites 12
- Lupins 13
- Shellfish and shellfish products 14

Customers are required to communicate any allergies or food intolerances. The staff is available to provide specific information about the possible presence of allergens in every food we provide.

*Products which, due to conservation and availability needs, may have undergone a temperature reduction process to -18°C.

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Dessert

Our homemade Fior di Latte ice cream* (7)
12€

Zuppa Inglese, custard and Alchermes sponge cake (3)
10€

Millefoglie, hazelnut, yogurt, white chocolate (1,3,7,8)
10€

Mattone, coconut, red berries (1,3,7)
10€

Hazelnut cake, soft gianduja heart, zabaglione ice cream*
(1,3,7,8,12) (15 min.)
12€

Ice creams*(3,7,8)
Sorbets* (3,7,8)
8€

Digestivi e fine pasto

	By the pour
Amaro	8€
Barolo chinato	10-15€
Distillati	12€
Grappa	8-35€
Passito di Moscato	10€
Passito di Pantelleria	12€
Rum	12-40€
Tequila	15-30€
Whiskey	12-40€
Vermouth	10-15€
Coffee	3€
Cappuccino	5€
Tea and herbal teas	3€

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