

Menu



Info

+39 393 6846010

ilritrovoosteria@gmail.com

Via Bertero 6, Alba

Appetizers

The Custom (1.3.4.12)	 Presidio Slow Food	
knife-cut tartare, anchovies in green sauce, veal with tuna sauce, and Russian salad		15
or main course of your selection		12
Artichoke and robiola (7)		13
gratin and three-milk robiola cream		
Warm seafood medley salad* (2.4.14)		15
squid, octopus, red shrimp, potatoes, and vegetables		
Creamed cod (7.9)		13
chickpeas and rosemary		
Cabbage and honey		10
Julienne of white and red cabbage, apple, pomegranate, and honey vinaigrette.		

First courses

The fresh pasta is produced in-house.

Tajarin* (1. 3)		14
with meat sauce (9. 12)		
Agnolotti del plin* (1. 3. 7. 9. 12)		14
with mountain butter and roasted gravy		
Potato gnocchi* (1. 3. 7)		14
blue cheese cream with toasted hazelnuts		
Spaghetti with clams (1. 4. 14)		18
artisanal spaghetti chitarra , clams and muddica		

*Products that, due to conservation or availability considerations, may have undergone a temperature reduction process to -18°C.

Main courses

(express dishes, cooking and preparation time approximately 30 minutes)

Veal cheek (5, 9, 12)	16
braised in red wine, celeriac, and roasted polenta.	
Veal saddle  (12)	18
chimichurri, potatoes, and sautéed vegetables	
Duck leg (4, 12)	16
confit, Bruxelles and anchovy sauce	
Sea bass steak (4,)	20
roasted, cream of potatoes and artichokes	
Cheese selection	15
Accompanied by cugnà and honey	

Tasting Menu

to be interpreted as encompassing the entire table

Selection of one starter, one first course,
one second course, and dessert. 45

It is not permissible to share a single tasting menu among multiple individuals.

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Dessert

Panna cotta with red fruits (3.7) 7

Hazelnut cake accompanied by zabaglione cream (3.7.8) 7

Semifreddo with nougat (1.3.7.8) 7
nougat and hazelnuts ,karkade , orange

Yogurt and passion fruit sorbet (5.7.8) 7
yogurt mousse, salted caramel, crushed peanuts, and passion fruit sorbet

Cover charge 2 Water 3 Coffee 2

Allergens

In accordance with EU Regulation 1169/2011, we hereby inform our customers that the dishes featured on our menu may contain or come into contact with the following allergens:

1. Gluten-containing cereals 🌿
2. Shellfish
3. Eggs
4. Fish
5. Peanuts
6. Soybean 🌱
7. Latte
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulfur dioxide and sulfites
13. Shells 🌸
14. Mollusks

✨ Kindly inform our staff of any allergies or intolerances; we will be pleased to suggest the most appropriate dishes.