La Cucina

tredatre
RISTORANTE / PIZZERIA

APPETIZERS

Pumpkin flan and alpine toma cheese fondue €11
Creamy egg, raschera and black truffle €13
Veal with tuna cooked to pink point and ancient tuna sauce €13
Moscardino in Mediterranean stew €14
Chiacchiera Patanegra lard, honey and walnuts €14

FIRST

Agnolotto del plin, parmigiano reggiano, smoked black tea,
Langhe hazelnuts €12
Square ravioli of the Piedmontese tradition €14
Egg Tajarin with Cervere leeks and sausage €14
Kamut macaroni, crunchy vegetables and Apulian stracciatella €14

SECONDS

Tagliatelle with croaker ragout, almonds and dill €15
Pumpkin cream soup, tonka bean, smoked almond milk €13
Cacciatore style chicken fricandò €16
Grilled sea bream, liquorice and sautéed fennel €18
Nebbiolo braised pork cheek and mountain potatoes €18
Cod, Barolo reduction and crunchy spinach €18
Veal breadsticks and mayonnaise with Dijon mustard and honey €22

SALADS

CAESAR
Green salad, grilled chicken, croutons, parmesan flakes and caesar sauce €10

NICE
Green salad, eggs, tuna, anchovies, potatoes, cherry tomatoes, olives €11

AVOCADO
Mixed salad, prawns, avocado, tomato, walnuts €12

SIDE DISHES

Mixed salad €5
Baked potatoes €5
Grilled vegetables €7

*some products can be frozen at source

Per garantirne la qualità e la sicurezza alimentare, TUTTI i prodotti somministrati sono surgelati o congelati all'origine dal produttore o sono stati sottoposti ad abbattimento e conservazione negativa, come descritto nel Piano Haccp ai sensi del Reg. CE 852/04.
Il Personale si sala è a disposizione per fornire qualsiasi informazione in merito a natura, origine, ed allergeni degli alimenti servit