



Ristorante Locanda della Rocca di Arignano

Carta dei Plumentaria

Il carciofo ripieno - 15 €

artichoke with its stalks in garlic and parsley, 24-month Parmesan cheese and stale bread (1, 7)

Cipolla al forno - 15 €

baked onion with toma cheese fondue and black truffle (7)

Cardo di Andezeno gratinato al forno - 16 €

stewed cardoon with alpine butter (1, 7)

Lingua di vacca piemontese - 16 €

cow tongue with its green bath (1, 3, 4)



Zuppa di cipolla Piattina di Andezeno - 18 €

onion soup and the puff pastry hat (1, 7)

Panissa vercellese - 20 €

antica ricetta (7, 12)

Agnolotto Gobbo De.Co - 22 €

Traditional Piedmontese meat agnolotti in a napkin (1, 3, 7, 8, 9, 12)

Tajarin ai 24 tuorli al tartufo nero - 24 €

Long thin pasta mantecata with truffle butter and black truffle (1, 3, 7)



La Trippa della Rocca - 22 €

White tripe, small 'del bür' mushrooms and raw oil bread crostone (1, 9)

La Tófejada - 20 €

pork rinds and pigs feet with beans (9)

Il Gran Bollito misto - 30 €

seven cuts of meat, green and red bagnetto, horseradish and mustard (1, 3, 4, 7)



Monte Bianco - 14 €

cake with whipped cream, dark chocolate and marrons glacés (7)

La Pera Madernassa - 10 €

pear cooked in Freisa d'Asti wine, with spices and served with pear cider (12)

Tarte Tatin - 12 €

with sour cream (1, 3, 7)



Wine pairing tasting

A selection of 4 glasses of wine - 40 €

Bread and cover - 5 €

For groups of more than 10 persons: the menu must be the same for all diners

Allergens: 1 gluten, 2 shellfish, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk, 8 nuts, 9 celeries, 10 mustard, 11 sesame seeds, 12 sulphur dioxide and sulphites, 13 lupin, 14 molluscs. For any information also related to track attendance, the staff is at your disposal.

Depending on availability, some products can be frozen at origin or frozen on site (with rapid blast chilling) in accordance with self-control procedures pursuant to EC Reg. 853/04