

# LA TANA

ENORISTORANTE

## STARTERS

Tana's board chop ..... assorted cold cuts and chef delicacies	€ 17,00
Wild boar meat* tartare with beetroot mayonnaise, curly endive and pomegranade .....	⊗ € 15,00
Piemontese ox tartare .....	⊗ € 15,00
Chickpeas hummus, fried mussels, basil sponge and crusco pepper .....	⊗ € 13,00
Organic snails wrapped in lard, topinambour and anchovies foam .....	⊗ € 13,00

## FIRST COURSES

Home made meat ravioli with sage, bacon and drawn butter .....	€ 12,00
"Scarpinòcc" with mountain butter, sage and parmesan cheese..... stuffed pasta with parmesan, parsley and garlic	€ 12,00
Beef heart ragout ravioli, corn cream and parsley foam .....	€ 15,00
Rhubarb, foie gras, almonds and orange risotto .....	⊗ € 17,00
Stewed beef tripe in tomato sauce in brisée crust .....	⊗ € 13,00
Pasta al pomodoro... easy as ABC .....	⊗ € 11,00

## MAIN COURSES

Pata negra* pork ribs in BBQ sauce and vitelotte potatoes cream .....	⊗ € 16,00
Stewed beef cheek with polenta .....	⊗ € 15,00
Stewed local sheep cooked with white beans .....	⊗ € 17,00
"Chissol"..... a polenta ball filled with mountain cheese, celeriac purée and rosemary crumble	⊗ € 13,00
"Runaway birds"..... pork meat rolls filled with bacon and sage with polenta aside	⊗ € 14,00
"Take your hat off"..... marinated pata negra meat* and eggs in three ways	⊗ € 16,00

## SIDE DISHES ⊗

Oven baked potatoes .....	€ 4,00
Mixed salad .....	€ 4,00
Grilled vegetables.....	€ 4,00
Polenta with butter, sage and parmesan cheese.....	€ 4,00
Carnivorous "Pinzimonio"..... raw vegetables served with beef marrow	€ 5,00

Cheese selection with honey and fruit..... € 13,00

## COFFEE & DESSERTS

Desserts.....	€ 5,00
Coffee.....	€ 1,50

Service .....

- ⊗ Gluten Free
- ⊗ Slow Food

Dear host, if you have allergies and / or intolerances, ask our staff who will provide you with adequate information about our food and drinks.

\* Lacking retrieval of the fresh product, the ingredient could be frozen.

FREE  
CUDDLES