

***Lunch bistrot***

***At “Teatro Magico” restaurant***

*From 12.30 p.m. to 2.30 p.m.*

## **CON. DI. VIDERE**

### **O MARE MIO \***

*Sea cold cuts: swordfish walker with Mediterranean spices, Loin of morone, sea bass N'duja.*

*Served with delicious bruschetta with tomato and oregano, eggplant pâté,*

*And lemon cheese cream*

**€ 20.00**

### **BOARD OF LOCAL COLD CUTS\***

*Raw ham from the Vigizzo valley, crespone salami, aged cup, taut bacon and cooked salami*

*Accompanied by vegetable gardener and fried dumpling.*

**€ 16.00**

### **BOARD OF 4 LOCAL CHEESES**

*Piedmontese toma D.O.P., Castelmagno D.O.P., Erborinato, Robiola di Roccaverano D.O.P.,*

*Caprino from Val Vigizzo;*

*Served with fruit mustards, organic honey and Pan brioches of our production.*

**€ 15.00**

## ***SALADS***

### ***SPRING SALAD***

*Valerian, rocket, mixed salad, variegated cherry tomatoes, cucumbers, carrots and sweet corn*

***€ 12.00***

### ***VENUS RICE \****

*Marinated salmon with dill, edamame, cherry tomatoes, avocado, crunchy onion and soy Mayo*

***€ 16.00***

### ***CAESAR SALAD \****

*Grilled chicken breast, green salad. Caesar sauce, toast croutons, anchovies in oil,*

*Grana padano petals*

***€ 18.00***

### ***SAN ROCCO“CAPRESE” SALAD \****

*Fiordilatte mozzarella cherries, variegated cherry tomatoes, dark basil, veils of aged ricotta and  
bottarga powder*

***€ 12.00***

***OUR HAMBURGERS served with mayonnaise, ketchup and mustard***

***CRISPY FISH BURGER \* \*\****

*Black Code in crispy batter, multigrain burger bread, buffalo stracciatella, fresh tomato, curly salad.*

*Served with potatoes dipper.*

***€ 22,00***

***MOTTARONE BIG BURGER \* \*\****

*Piedmontese burger 200 gr, hamburger bread, Mottarone toma cheese, fresh tomato, curly salad, mayonnaise. Served with potatoes dipper.*

***€ 22.00***

***DOUBLE MOTTARONE BIG BURGER \* \*\****

*With 2 Piedmontese burgers of 200gr*

***€ 24.00***

***VEGAN BURGER \* \*\****

*Oat burger enriched with vegetables, homestyle burger bun, fresh tomato, curly salad, avocado.*

*Served with YUKA STICK*

***€ 20.00***

***BAGEL PASTRAMI \* \*\****

*Bagel bread with sesame seeds, pastrami, mayonnaise, mustard, pickled cucumbers, fresh tomato, curly salad. Served with potatoes dipper*

***€ 20.00***

*Pastrami is a gastronomic specialty of Jewish cuisine of Balkan origin, exported to America at the beginning of the twentieth century, becoming in a few decades a very popular street food. A dish based on succulent, spicy and smoked beef; cut into slices usually served in a bread sandwich with mustard, mayonnaise, Gherkins*

## ***NOT ONLY PASTA .....***

### ***PENNETTE PASTA THE “BOOMER”WAY \****

*Smoked salmon, fresh cream, vodka and dehydrated chives*

***€ 20.00***

### ***SQUARRE SPAGHETTI \****

*Square spaghetti , tomato sauce, savoury ricotta, turnip and basil leaves*

***€ 18 .00***

### ***SARDINIAN MEMORY \****

*Fregola pasta with sauté genuine clams, turmeric and yellow cherry tomatoes.*

***€ 22.00***

## ***NOT ONLY PASTA .....***

### ***TYPICAL PLIN RAVIOLINI \* \*\****

*Robiola cheese from Roccaverano with fine Herbs and millepunti of our vegetable garden*

***€ 20.00***

### ***REVERSE AUBERGINE PARMIGIANA \****

*Baked eggplant, concentrated tomato sauce, cheese syphon mousse and caper powder*

***€ 18.00***

### ***VEGETABLE SOUP \****

*Celery, carrots, onions, potatoes, zucchini, tomatoes, green beans and parsley;*

*Butter bread croutons, grana padano flakes and extra virgin olive oil*

***€ 16.00***

## **OUR GRILLED SECOND COURSES**

*Accompanied by grilled vegetables (fennel, carrots, zucchini and eggplant)*

*(Depending on season and availability), or potato dipper fries \*\**

### **CUTTLEFISH \* \*\***

*Cooked at low temperature, then grilled*

**€ 20.00**

### **ESCALOPED SWORDFISH \***

*With tapenade of Taggiasca olives and cherry tomatoes*

**€ 22.00**

### **SLICED BEEF STEAK \***

*Marinated with sweet paprika, fermented soy sauce, coriander and white wine*

**€ 22.00**

### **FASSONA BEEF FILET\***

*Simply seasoned with extra virgin olive oil, poached garlic and rosemary*

**€ 24.00**

### **LOCAL CHICKEN ROLL\***

*Chicken breast marinated with fine herbs and lemon*

**€ 20.00**

## ***SWEET TOOTH CORNER***

### ***CLASSIC TIRAMISU' BY THE GLASS\****

*Savoiardi biscuits, coffee, mascarpone cream, bitter cocoa*

***€ 10.00***

### ***ASPIC WITH RED FRUITS \****

*Berries and strawberries in citrus and mint jelly, vanilla crumble and edible flowers*

***€ 12.00***

### ***PIE COOKED IN A COOKING POT \****

*Carrots and almonds accompanied by velvety cream with powdered sugar*

***€ 9.00***

### ***MOUSSE IN COCOTTE\****

*Coconut with savoury chocolate shortcrust pastry*

***€ 12.00***

### ***FRESH FRUIT\****

*Like fruit salad, whipped cream and grains of amaretti*

***€ 8.00***



*Our courses Marked with an asterisk (\*) may contain the following allergenic:*

*Fish, Shellfish, Cereals containing gluten, Eggs, Soy, Milk, Anhydride sulfurous and sulfites, Shell fruit, Celery, Sesame seeds.*

*Our dishes marked with a double asterisk (\*\*) contain some products that have been frozen at the origin or cut down as per Reg. CE 852/2004*

*Our staff is at your completely disposal for any information about ingredients and preparations used in the menu, the customer should communicate to our staff eventual food allergies or intolerances.*

*Any allergies or intolerances not reported in advance will be accepted according to the availability of raw materials in stock.*

*We want to point out to our welcome guests that ingredients such as fresh dairy products, local meat and freshwater fish are an integral part of the authenticity of the experience of our gastronomic menu.*

*Fish intended for consumption raw or partially raw has undergone preventive remediation treatment, in accordance with the requirements of the Reg. CE 852/2004.*