menu

ENG

Vintriga

vertumno menu

* MIXED WILD APPETIZER

5 appetizers
5 tastings of appetizers of the day

* RISOTTO

Nostrale d'Elva cheese, Galletti mushrooms and onion

* GUINEA FOWL

pumpkin and Chardonnay

* HAZELNUT

rosemary and chocolate

65€

drinks not included

PAIRING

2 wines 15€

4 wines 26€

vintriga menu

*MIXED PIEDMONTESE APPETIZER

5 appetizers
5 tastings of appetizers of the day

*PLIN'S RAVIOLI

stuffed with veal, pork and rabbit and vegetables
with butter, rosemary and meat juice

*BARBERA VEAL CHEEK

braised beef with rosemary puree

PANNA COTTA

with red fruits

50€

drinks not included

PAIRING

2 wines 15€

4 wines 26€

à la carte menu

APPETIZERS

RAW FASSONA MEET AT ALBA'S STYLE — 14 €
Hazelnut, baby spinach, and anchovies

VITELLO TONNATO — 14 €

*EGG POCHET — 18 €
Porcini mushrooms and Castelmagno cheese

*MIXED PIEDMONTESE APPETIZER — 23 €
5 tastings of appetizers of the day

*MIXED WILD APPETIZER — 28 €
5 tastings of appetizers of the day

PASTA

*PLIN'S RAVIOLI — 15 €
stuffed with veal, pork and rabbit and vegetables
with butter, rosemary and meat juice

*WILD BOAR TORTELLI — 17 €
leeks and pomegranate

*RISOTTO — 18 €
Nostrale d'Elva cheese, Galletti mushrooms and onion

à la carte menu

MAIN COURSES

* BARBERA VEAL CHEEK — 19 €
braised beef with rosemary puree

* ROLLE' OF HARE AT CIVET — 24 €
radicchio and blackberries

* GUINEA FOWL — 20 €
pumpkin and Chardonnay

* ROAST DUCK (whole, for 2 people) — 58 €
Napa cabbage and roasted potatoes

DESSERT

PANNA COTTA — 6 €
with red fruits

* PERSIMMON — 7 €
cocoa and amaretto

* CHESTNUT — 8 €
chocolate and Bourbon

* HAZELNUT — 8 €
coffee and rosemary

WATER	2.50 €
COFFEE	2 €
BITTER	depending on the type
*SERVICE, BREAD AND FOCACCIA OF OUR OWN PRODUCE	2.50 €

Please report any food allergies or intolerances. Staff are available to provide allergen information; however, the possibility of cross-contamination with other allergens/foods cannot be ruled out. The data provided regarding allergies and intolerances will be treated anonymously and used exclusively for the purposes of preparing and serving food. This data will not be retained.

Fishery products served raw are subjected to rapid blast chilling to ensure quality and safety, as described in the HACCP self-monitoring manual pursuant to EC Regulation 852/2004 and EC Regulation 853/2004.

Foods marked with * for product availability or conservation reasons have undergone a temperature reduction treatment to –18°C.

Vintriga

Vintriga is a place where curiosity is always aroused and intriguing. A welcoming, dynamic, and informal place where you can eat and drink well, but also have fun.
A place where you feel at ease.

Vintriga is a cuisine that starts from the territory, but does not stop at tradition.
A seasonal and dynamic cuisine, where you can find unexpected dishes and unexpected pairings.

Vintriga is a winery that offers local wines and wines from other regions. A generous and researched cellar, where you can discover labels chosen not only for their names, but for what they convey in the glass.

And then there are the cocktails.
From aperitifs to after-dinner drinks.

Vintriga is an experience of conviviality.

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