

A decorative border with floral motifs at the corners and midpoints of the top and bottom edges.

# TASTING MENU

Beef tartare (raw meat) with carbonara elements

Risotto with with Barolo and Castelmagno cheese

Braised beef cheek with creamy polenta from Storo

50

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VILLA GIGLIO

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## OUR COLD DISHES SELECTION

### Cold cuts selection

(Raw ham, salami, loin and pancetta from Ossola) served with pickled vegetables  
“Cascina Pizzavacca” and fried dumpling <sup>1,7</sup>

**16**

Homemade black bread with cereals, butter  
and selected anchovies from Cantabrian Sea <sup>1, 4, 5, 7</sup>

**18**

Cheese platter (cow, goat and sheep milk)  
Served with honey and jam <sup>7</sup>

5pcs **16**

3pcs **10**

French cheese selection <sup>7</sup>

**18**

Mixed cold cuts and cheese platter with pickled vegetables  
“Cascina Pizzavacca” and fried dumpling <sup>1,7</sup>

**22**

Lampredotto sandwich \* <sup>1, 3, 4, 7, 9, 12</sup>

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**14**

Filtered water: **2,50**

Bottled water: **3,50**

Bread and cover charges: **3**

# STARTERS

Caramelized shallots tarte tatin, Taleggio cheese fondue

1, 3, 5, 7, 9, 12

**15**

Beef tartare (raw meat), with carbonara elements <sup>1, 3, 7</sup>

**16**

Octopus, stracciatella, and turnip greens with garlic, oil, and chili pepper \* <sup>4, 7,</sup>

9, 12, 14

**18**

Scottish "Label Rouge" salmon, house-marinated and smoked,  
homemade black bread and butter \* <sup>1, 4, 7, 11</sup>

**18**

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# FIRST COURSE

Risotto with with Barolo and Castelmagno cheese <sup>1, 7, 9, 12</sup>

16

Homemade pizzoccheri (buckwheat pasta, butter, cheese, potatoes, cabbage)  
<sup>1, 3, 5, 7, 8, 9</sup>

16

Fregola in baby squid stew, slightly spicy \* <sup>1, 4, 9, 12, 14</sup>

16

Homemade passatelli in broth <sup>1, 3, 7, 8, 9, 12</sup>

14

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# MAIN COURSE

Mixed boiled meat (typical from Piemonte) served with homemade mashed potatoes and accompanying sauces <sup>1, 4, 7, 9, 10, 12</sup>

7 Cuts **30**

3 Cuts **22**

Garronese beef ribeye, "Divina Carni" selection, served with roasted potatoes

**6,5 per 100g (avg. 550g-750g)**

Garronese beef T-Bone steak, "Divina Carni" selection, served with roasted potatoes

**7,5 per 100g (avg. 1kg-1.2kg)**

Braised beef cheek with creamy polenta from Storo \* <sup>5, 7, 8, 9, 12</sup>

**22**

Codfish and potatoes whipped together, carasau bread crisps

\* <sup>1, 3, 4, 5, 6, 7, 9</sup>

**22**

Creamy polenta from Storo with Gorgonzola cheese <sup>7, 9</sup>

**VILLA GIGLIO**

**14**

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Bottled water: **3,50**

Bread and cover charges: **3**

# DESSERT

Tiramisù with panettone “Filippi” <sup>1, 3, 5, 6, 7, 8, 12</sup>

8

Chocolate soufflé <sup>1, 3, 7, 8</sup>

8

Apple tarte tatin, vanilla sauce <sup>1, 3, 7</sup>

8

Fresh pineapple

6

Dessert of the day

7

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VILLA GIGLIO

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Bottled water: **3,50**

Bread and cover charges: **3**