

AGRITURISMO IL TORRIGLIONE

MENÙ

Tasting of Mixed traditional strartes
Always present our Raw Piedmontese Fassona, classic Langa salami and seasonal
vegetables soufflè

Tasting of first course dishes as inevitabile pure egg yolkTajarin exclusively cut by hand
with ragù meat

Risotto with seasonal vegetables creamed with Langa Cheese
or
Ravioli with butter and sage sauce

Tasting of second course dishes as typical diced meat with Nebbiolo
or
Barolo braised meat

Roasted Rabbit or Guinea Fowl gradient with Chardonnay

In the autumn season Wild Boar with civet sauce and Pheasant with salmì sauce
Seasonal vegetables

Tasting of typical desserts
Coffee and digestive
