

## **MENU – ARTURO BISTROT**

### **SNACKS**

Lake bruschetta (1,5,6,7) – €8

Fried polenta with cheese and mountain mushrooms (3) – €11

Truffle and Parmesan French fries (3) – €14

Beef meatballs (3,6) – €10

### **APPETIZERS & SALADS**

Burrata with blueberry, rocket and sourdough bread (1,3) – €16

Culatello from Oggiono with sweet-and-sour vegetables (6,7) – €18

Local cheeses with jam and rustic bread (1,3,7) – €15

Caesar salad with or without chicken (1,3,8) – €15 / €18

Winter salad – mixed greens, radicchio, walnuts, grapes and goat cheese (2,3) – €15

French-style beef tartare with fries (7,9) – €23

### **PASTA & RISOTTO**

Pappardelle with wild boar ragù (1,6,8) – €24

Pumpkin risotto with Castelmagno, sage and chestnuts (3) – €22

Small gnocchetti with clams, salted lemon and parsley (1,4) – €26

Seasonal minestrone (6,8) – €20

### **MAINS**

Double smashed burger Mazzini (1,3,7,8) – €23

Slow-cooked beef cheek with celeriac and mushrooms (6) – €28

Catch of the day with braised leeks and artichokes (5,7) – €30

Du Lac eggplant parmigiana (1,3) – €19

### **SIDES**

French fries – €8

Mixed salad – €7

## **FOCACCIA**

Mazzini focaccia (1,3) – €18

Winter focaccia (1) – €24

## **DESSERTS**

Tiramisù (1,3,8) – €10

Warm apple cake with zabaione (1,3,8) – €10

Chestnut and fig panna cotta (3) – €10

Cover charge €3.50

Please inform a member of staff in case of intolerances or allergies.

Allergens: 1 Gluten · 2 Nuts · 3 Milk and dairy · 4 Molluscs · 5 Fish · 6 Celery · 7 Sulphites · 8 Eggs · 9 Mustard