

# Locanda in Cannubi

Menu

## Antipasti Starter

Asparagus in brisée crust with goat cheese mornay sauce* (1,3,7,12)	16€
Raw scallop, guanciale powder and fennel salad* (4,14)	22€
Fried shrimp, arugula pesto and mixed seasonal salad* (1,2,3,4,8)	20€
Duck prosciutto, lemon seirass foam and flaky bread (1,3,7,12)	18€

## Primi piatti First course

Enkir wheat cannelloni with braised boar and tomato and pepper sauce* (1,3,9,12)	20€
Carnaroli risotto with barbecued broccoli, salted ricotta and onion powder (6,7,9)	18€
Tajarin “40 tuorli” with Langhe style ragù (1,3,9,12)	16€
Lobster and potato tortello, citrus butter and bisque* (1,2,3,4,7,9,12)	22€

## Secondi piatti Main course

Local lamb leg “porchetta style” with rosemary and lemon sauce (4,9,12)	25€
Seared Entrecôte, vegetable jus and mustard (9,10,12)	24€
Fish&Chips* (1,3,4,12)	24€
Braised pork cheek* (4,9,12)	25€

Water 4€ | Coffee 3€ | Cover charge 4€



## Tasting Menu

Veal with tuna sauce (3,4,10)	
Asparagus in brisée crust with goat cheese mornay sauce* (1,3,7,12)	
‘Agnolotti del Plin’ butter and sage* (1,3,7,8,9,12)	
Fassona rump with hazelnut crust (1,3,8,9,12)	
Piedmont chocolate pudding with amaretto biscuits (3,7)	
<b>65€</b>	
<i>for the whole table</i>	

## Da sempre in carta Typical Piedmont dishes

La Langa al piatto (1,3,4,9,10,12)	22€
<i>Veal tartare, Stuffed peppers, Anchovies in green sauce, Veal with tuna sauce, Potted Rabbit</i>	
Traditional ‘Agnolotti del Plin’* (1,3,7,8,9,12)	20€
Deep fried seasonal vegetables and fruits (1,3,5,7,8)	26€
Fassona rump with hazelnut crust (1,3,8,9,12)	20€
Veal tartare (4)	16€
Veal with tuna sauce (3,4,10)	18€
Potted Rabbit with Barolo vinegar (9,12)	16€
Anchovies in green sauce (1,3,4)	18€
Stuffed peppers with tuna cream and potatoes (4)	15€
<b>Cheese selection ask the staff for the cheese menu</b>	

🚫 Gluten 1	🌰 Nuts and derivatives 8
🦀 Crustaceans and derivatives 2	🌿 Celery and celery products 9
🥚 Eggs and egg products 3	🧄 Mustard and derivatives 10
🐟 Fish and fish products 4	🌱 Sesame seeds and derivatives 11
🥜 Peanuts and peanut products 5	⚠️ Sulfur dioxide and sulphites 12
🥛 Soy and soy products 6	🌱 Lupins 13
🥛 Milk and milk-based products 7	🦪 Shellish and shellish products 14

Customers are required to communicate any allergies or food intolerances. The staff is available to provide specific information about the possible presence of allergens in every food we provide.

\*Products which, due to conservation and availability needs, may have undergone a temperature reduction process to -18°C.



# Dessert

Coconut mousse with wild berries, cocoa sponge cake and white chocolate glaze\* (3,7)

12€

Passion fruit crema catalana and almond brittle ice cream\* (3,7,8)

12€

Lavender and lemon pannacotta (3,7)

10€

Torroncino profiteroles\* (1,3,7,8)

12€

Hazelnut cake, soft gianduja heart, zabaglione ice cream\*

(1,3,7,8,12) (15 min.)

12€

Ice creams\* (3,7,8)

Sorbets\* (3,7,8)

8€

# Digestivi e fine pasto

Amaro

8€

Barolo chinato

10-15€

Distillati

12€

Grappa

8-35€

Passito di Moscato

10€

Passito di Pantelleria

12€

Rum

12-40€

Tequila

15-30€

Whiskey

12-40€

Vermouth

10-15€

Coffee

3€

Cappuccino

5€

Tea e herbal teas

3€

Customers are required to communicate any allergies or food intolerances. The staff is available to provide specific information about the possible presence of allergens in every food we provide.

\*Products which, due to conservation and availability needs, may have undergone a temperature reduction process to -18°C.