

BISTROT CALISSANO

TO START

Hand-chopped Fassona steak tartare with mustard mayonnaise	12 €
Cold roast veal in a tuna-mayo sauce	12 €
Savoy cabbage rolls on Raschera cheese cream	12€

FIRST COURSES

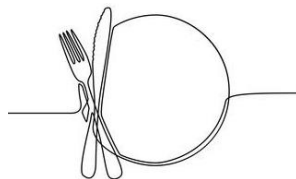
Tajarin pasta «handmade» with Porcini mushrooms	12 €
Hand pinched ravioli with roasting juices	14 €
Pumpkin risotto with hazelnuts	14 €
Velvety of carrots with crusty bread	12 €

VEGETABLES

Ceasar salad	12 €
<i>mixed salad, tomato, chicken, grana padano cheese, croutons</i>	
La Nizzarda	12 €
<i>mixed salad, tomato, broad beans, egg, tuna, olives, anchovies</i>	
Mix	8 €
<i>mixed salad, tomato</i>	

MEATS

Lamb cutlets glazed with honey and almonds on beets	16 €
Shoulder of pork with hazelnuts with side dish	16 €
Octopus tentacles on topinambur cream	14 €





DESSERTS

Panna cotta with blueberry «Coulis» & Amaretti	7 €
Chestnut cake with ice cream	7 €
Crème brulee	7 €
Fruit Salad	5 €

OUR WINES BY THE GLASS

(others on the wine list)

Roero Arneis Pqlin 2021		
Brut Destefanis	5 €	20 €
Dolcetto d'Alba Vacca 2021	4 €	12 €
Barbera Pqlin 2021	5 €	15 €
Moscato D'Asti Saracco 2022	5 €	18 €
Barbaresco Cascina Principe 2019	6 €	20 €
Still / Sparkling water Lurisia 0,75 L		3 €
Still / Sparkling water Lurisia 0,5 L		2 €
Coffee		1 €

Service included

Gentili ospiti, tutti gli alimenti, per esigenze di reperibilità del prodotto o di conservazione, hanno subito un trattamento di abbattimento della temperatura (-18°C).

Clients are kindly requested to inform us of any food allergies or intolerances. The staff will be happy to provide information on any allergens which may be present in the food we serve.

It is to be noted, however, that in certain cases the preparation and serving of food and drinks may necessarily entail the sharing of areas and utensils, so the possibility of different foodstuffs, including allergens, coming into contact with each other cannot be excluded.