

IL RISTORANTE A



VILLA
LA MADONNA

*We kindly ask that any dietary restrictions and allergies be
communicated to the wait staff.*

*Chiediamo gentilmente che eventuali restrizioni dietetiche e allergie
vengano comunicate ai camerieri.*

LET US PRESENT

La Mamma

Valerica Borcea



The kitchen at Villa La Madonna is the heart and soul of our hotel. Here we draw our inspiration from the rich culinary traditions and world famous ingredients that are unique to Piemonte. Traditional recipes like Vitello Tonnato, Peperone Ripieno and Agnolotti al Plin form the foundation of our menu. At Villa La Madonna we celebrate the Piemontese way of slow food. We take our time to appreciate the small things and live to eat, not just eat to live.

My team and I are proud to share with you carefully selected ingredients from local producers that celebrate the best of what each season has to offer. We have taken our time to perfect local recipes favoring slow cooking, consistency, and quality. All of our fresh pastas, breads, desserts and sauces are made in house with love and attention to detail. After years of cooking and living in Piemonte it is my sincere pleasure to share with you some of my favorite ingredients and recipes.

Welcome to our restaurant!

Valerica EXECUTIVE CHEF
VALERICA

LA STRADA

Piemontese Tasting Menu



VITELLO TONNATO 

Traditional Roasted Piemontese Veal with Tuna and Caper

AGNOLOTTI AL SUGO D'ARROSTO 

Traditonal Piemontese Ravioli with Roasted Meat Sauce

FARAONA AL FORNO CON CAROTE E BIETOLE 

Oven Roasted Guinea Fowl with Carrot Purea and Chard

TIRAMISU 



70 €

 = *Piemontese Specialty*



WINE PAIRING OF FOUR LOCAL WINES

55 € / person

Included in Vineyard Package



À LA CARTE



ANTIPASTI

VITELLO TONNATO

Traditional Roasted Piemontese Fassone Veal with Tuna and Caper

18 €

PEPERONE RIPIENO

Oven Roasted Pepper with Tuna and Caper Maionese

18 €

UOVO POCHÉ CON FONDUTA DI RASCHERA

Poached Farm Egg with Fonduta of Raschera Cheese

18 €

CAPESANTE SCOTTATE, SPINACI, CREMA DI BURRATA

Seared Scallops, Baby Spinach and Burrata Cream

20 €

CARNE CRUDA

Raw Piemontese Veal Tartare

18 €

BURRATA PUGLIESE PESTO DI RUCOLA, PERE AL VINO E NOCCIOLE

Pugliese Burrata with Rocket Pesto, Pears Cooked in Wine and Hazelnuts

18 €

 = *Piemontese Specialty*



PRIMI

AGNOLOTTI AL SUGO D'ARROSTO 
Traditonal Piemontese Ravioli Filled with Veal
18 €

RISOTTO CARNAROLI CON FUNGHI 
Carnaroli Risotto with Porcini Mushrooms
18 €

GNOCCHI CON GORGONZOLA 
Potato Gnocchi with Gorgonzola Cheese
18 €

SPAGHETTI DI GRAGNANO ALLA CARBONARA
Gragnano Spaghetti alla Carbonara
20 €

TAGLIOLINI CON RAGU 
Tagliolini with Ragu
18 €

 = *Piemontese Specialty*



SECONDI

COSTOLETTE D'AGNELLO, FRIGGITELLI E PUREA DI PATATE DOLCI 

French Rack of Lamb, Sweet Potatoe Purée and Frigitelle

28 €

RICCIOLA MEDITERRANEA CON CAROTE AND PORRI CROCCANTI

Seared Mediterranean Amberjack, Baby Carrots and Crispy Leeks

28 €

FARAONA AL FORNO CON CAROTE E BIETE 

Oven Roasted Guinea Fowl with Carrots and Chard

26 €

FILETTO AL PEPE VERDE

Piemontese Veal Fillet with Green Pepper Sauce

28 €

PARMIGIANA DI MELANZANE

Grilled Eggplant, Tomato and Mozzarella

22 €

MILANESE DI VITELLO

Breaded Veal Cutlet with Tomato and Rocket

48 €

Minimo Due Persone / Two Person Minimum

 = *Piemontese Specialty*



DOLCI

TIRAMISU 
14 €

PANNACOTTA CON COULIS DI LAMPONE 
Pannacotta with Raspberry Coulis
14 €

FROLLA, CARMELLO E NAMELAKA AL CIOCCOLATO
Chocolate Crostata with Caramel and Goldflake
14 €

FRUTTA DI STAGIONE CON MOSCATO 
Sesonal Fruit with Moscato Wine
12 €

SEMIFREDDO ALLA FRAGOLA 
Semifrozen Strawberry Mousse with Chocolate Crumble
14 €

SORBETTO E GELATO 
Our Selection of Homemade Sorbet and Ice Cream
10 €

SELEZIONE DI FORMAGGI 
Selection of Local Cheeses
18 €

 = *Piemontese Specialty*



DOLCI

VINO DOLCE AL BICCHIERE

Sweet Wines by the Glass



MOSCATO D'ASTI

7 €

BRACHETTO D'ACQUI

8 €

LOAZZOLO PASSITO

18 €



OUR INGREDIENTS

The cuisine in Piemonte is renowned throughout Italy. Here tradition and excellent primary ingredients give birth to some of the most singular food in Europe and perhaps the world. In the kitchen at Villa La Madonna we celebrate the local culinary tradition by working as much as possible with local products and producers.

Some examples are our fresh pastas made all in house with stone milled flour from Mulino Marino in Cossano Belbo and eggs from our friend and farmer Vittorio Novelli here in Monastero Bormida.

The same is true for all our breads and focaccia made in our kitchen and our gnocchi which are made with potatoes from the Alta Langa. When it comes to fresh fruits and vegetables, we rely on Marco Bevilacqua in Santo Stefano Belbo, 20 minutes from here.

Our excellent veal, beef, pork and salumi come from Diego Lequio at Agrimacelleria Pantalein in Vesime, 15 minutes away. Mushrooms and truffles are sourced by local hunters from the forests surrounding our hotel located in the Bormida Valley. Piemonte is home to some of the best hazelnuts in the world, and the local variety "La Tonda Gentile" are grown for us in nearby Cortemilia by Cascina Barroero. Likewise, the internationally renowned Robiola di Roccaverano (a local goat's milk cheese) is produced exclusively in the area where Villa La Madonna is located. At Villa La Madonna we are proud to offer a selection of Robiola produced here in Monastero Bormida by the Rizzolio family at Ca del Ponte.

These are just some examples of the outstanding local products that we are proud to share with you at our restaurant. Together with famous Italian favorite ingredients like Parmigiano Reggiano, Prosciutto di Parma, Italian Extra virgin olive oil, Carnaroli rice for the Risotto and of course Mozzarella di Bufala we can promise you a delicious experience when visiting Villa La Madonna.

Benvenuti in Piemonte!

