# 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 recipies.

Welcome to our restaurant!

Valeri Ca

## À LA CARTE



### ANTIPASTI

### VITELLO TONNATO

Traditional Roasted Piemontese Fassone Veal with Tuna and Caper
18 €

### UOVO IN CAMICIA CON FONDUTA DI RASCHERA

Slow Cooked Farm Egg with Raschera Cheese Fondue 18 €

### CAPESANTE SCOTTATE CON MONCENISIO E FUNGHI PORCINI

Seared Scallops, Blue Moncenisio Cheese and Wild Porcini Mushroom 20 €

#### CARNE CRUDA CON CREMA DI PORRI E MELE COTOGNE



#### TOPINAMBUR CON ROBIOLA DI ROCCAVERANO E BAGNA CAUDA

Braised Topinambur, Robiola Cream Cheese and Bagna Cauda
18 €

Pi= Piemontese Specialty





### AGNOLOTTI AL SUGO D'ARROSTO PAR Traditonal Piemontese Ravioli Filled with Veal 20 €

### RISOTTO CARNAROLI CON FUNGHI PORCINI PORCINI Carnaroli Risotto with Wild Porcini Mushrooms 28 €

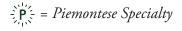
### GNOCCHI DI ZUCCA, CREMA DI PORRI CON GORGONZOLA E NOCI Potato Gnocchi with Pumpkin, Leeks, Blue Cheese and Walnuts 18 €

### LINGUINE DI GRAGNANO CON VONGOLE VERACI Gragnano Linguine With Clams 24 €

TAGLIOLINI CON RAGU (F):

Hand-Made Tagliolini with Traditional Ragu

18 €





### SECONDI

### COSTOLETTE D'AGNELLO, CREMA DI CAROTE E CAVOLO NERO French Rack of Lamb, Carrot Cream and Black Cabbage 30 €

#### ZUPPA DI PESCE Mediteranian Fish Soup 30 €

### FARAONA AL FORNO CON SEDANO RAPA E RADICCHIO TONDO Representation Roasted Guinea Fowl, Celeriac Puree and Sesonal Chicory 28 €

### FILETTO AL PEPE VERDE Piemontese Veal Fillet with Green Pepper Sauce 32 €

#### PARMIGIANA DI MELANZANE Oven Baked Eggplant, Tomato and Mozzarella 25 €

MILANESE DI VITELLO

Breaded Veal Cutlet with Tomato and Rocket

50 €

Minimo Due Persone / Two Person Minimum

Pi= Piemontese Specialty





#### TIRAMISU 14 €

#### PANNACOTTA ALLE NOCI CON COULIS DI PERE E ERBE AROMATICHE

Pannacotta with Walnuts, Coulis of Pear and Aromatic Herbs
14 €

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

### SEMIFREDDO ALLA NOCCIOLA SP. Semifrozen Hazelnut Mousse 14 €

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

SELEZIONE DI FORMAGGI PES Selection of Local Cheeses 18 €

BOTTONI DI MERINGA CON CHANTILLY ALLO YUZU

Merengue with Yuzu Chantilly

14 €

Pi= Piemontese Specialty





#### VINO DOLCE AL BICCHIERE

Sweet Wines by the Glass



MOSCATO D'ASTI 7 €

BRACHETTO D'ACQUI 8 €

LOAZZOLO PASSITO 18 €



#### LET US PRESENT

### Director of wine and hospitality

Josh Eisenhauer



Our talented sommelier and wine director Josh Eisenhauer has built an impressive collection of both exclusive winemmakers and more unknown producers from the area. We have over 600 labels in our historic wine cellar from the 17th century. A must during your stay is to get Josh's special recommendations, as well as to participate in one of our popular wine tastings.



#### THIS IS OUR

### Food philosophy



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 Cossano Belbo and eggs from our neighbour and farmer Vittorio Novelli.

The same is true for all our breads and focaccia made in our kitchen and our gnocchi which are made with local grown potatoes. 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 in Vesime, 15 minutes away. Mushrooms and truffles are sourced by local hunters from the forests surrounding our hotel. 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. 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.

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!

