

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 recipies.

Welcome to our restaurant!

Valerica EXECUTIVE CHEF
VALERICA

À LA CARTE



ANTIPASTI

VITELLO TONNATO 

Traditional Roasted Piemontese Fassone Veal with Tuna and Caper

20 €

UOVO IN CAMICIA CON FONDUTA DI PARMIGIANO, BIETA

Slow Cooked Farm Egg with Parmesan Cheese Fondue , Swiss Chard

18 €

SEPPIA CON PECORINO FAVE, MENTA

Cuttlefish with Pecorino Cheese, Fava Bean and Mint

20 €

ASPARAGO BIANCO CON ZABAIONE ALL' ARNEIS , CAVIALE DI SOIA 

White Asparagus with Savory Zabaione, Soy Caviar

20 €

BURRATA CON VERDURE DI STAGIONE, CREMA DI POMODORI SECCHI

Pugliese Burrata Seasonal Vegetables, Sun Dried Tomato

18 €

 = Piemontese Specialty



PRIMI

AGNOLOTTI AL SUGO D'ARROSTO 
Traditional Piemontese Ravioli Filled with Veal
22 €

RISOTTO, BARBABIETOLA ROSSA, BLU DEL MONCENISIO E BALSAMICO 
Carnaroli Risotto with Red Beetroot, Moncenisio Cheese and Balsamic Drops
22 €

GNOCCHI CON CIME DI RAPA, PECORINO E ACCIUGHE
Potato Gnocchi with Broccoli Rabe, Pecorino Cheese and Anchovies
20 €

LINGUINE DI GRAGNANO CON RAGU DI MARE
Gragnano Linguine with Seafood Ragù
24 €

TAGLIOLINI CON TARTUFO NERO 
Hand-Made Tagliolini with Black Truffle
32 €

 = *Piemontese Specialty*



SECONDI

CONTROFILETTO D'AGNELLO, CREMA DI CAROTE E PORRO BRASATO

Sirloin of Lamb, Carrot Cream and Braised Leek

30 €

SALMERINO, CREMA DI SEDANO, FUNGHI, PARMA CROCCANTE

Char Fish, Celery, Spring Mushroom, Crispy Parma Ham

32 €

FARAONA AL FORNO CON BIETA E CIPOLLA DI TROPEA

Roasted Guinea Fowl, Swiss Chard and Tropea Red Onion

28 €

FILETTO AL TARTUFO NERO 

Piemontese Veal Fillet with Black Truffle Sauce

38 €

PARMIGIANA DI MELANZANE

Oven Baked Eggplant, Tomato and Mozzarella

26 €

MILANESE DI VITELLO

Breaded Veal Cutlet with Tomato and Rocket

55 €

Minimo Due Persone / Two Person Minimum

 = *Piemontese Specialty*



DOLCI

TIRAMISU

15 €

CREMOSO DI RISO, SPUMA ALLA FRAGOLA, TERRA AL CACAO

Rice Pudding ,Cocoa Crumble, Strawberry

15 €

FRUTTA DI STAGIONE CON MOSCATO 

Sesonal Fruit with Moscato Wine

12 €

MORBIDO ALLA NOCCIOLA 

Hazelnut Mousse

15 €

SORBETTO E GELATO

Our Selection of Homemade Sorbet and Ice Cream

12 €

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 €



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 winemakers 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.

Josh Eisenhauer
WINE DIRECTOR
JOSH EISENHAUER



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!

