

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

# À LA CARTE

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# ANTIPASTI

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## VITELLO TONNATO

*Traditional Roasted Piemontese Fassone Veal with Tuna and Caper*

20 €

## TARTARE DI FASSONA E CASTELMAGNO

*Raw Fassona Beef Tartare, Castelmagno Cheese*

20 €

## CAPESANTE CON CREMA DI FAGIOLI ROSSI E MELA VERDE

*Sea Scallops with Red Beens and Green Apples*

24 €

## UOVO POCHE CON ZUCCA E FONDUTA AL PARMIGIANO

*Poched Egg with Pumpking, Parmesan Fondue*

18 €

## TOPINAMBUR CON CREMA DI ROBIOLA

*Jerusalem Artichokes with Robiola Cheese*

18 €

 = *Piemontese Specialty*



# PRIMI

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AGNOLOTTI AL SUGO D'ARROSTO 

*Traditional Piemontese Ravioli Filled with Veal*

24 €

RISOTTO AL MONCENISIO, FICHI E NOCI 

*Carnaroli Risotto with Moncenisio Blue Cheese and Walnut*

22 €

GNOCHI CON FUNGHI DI STAGIONE

*Potato Gnocchi with Sesonal Mushroom*

22 €

LINGUINE DI GRAGNANO AL RAGU DI MARE

*Gragnano Linguine with Sea Food Ragu*

24 €

TAGLIOLINI CON TARTUFO BIANCO D'ALBA 

*Hand-Made Tagliolini with White Alba Truffle*

55 €

 = Piemontese Specialty



# SECONDI

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GUANCIA DI MANZO CON CAVOLO ROSSO MARINATO 

*Beef Cheek with Marinade Red Cabbage*

28 €

ROMBO CON CREMA DI CECI E BACON

*Turbot Fillet with Chick Pea and Bacon*

34 €

FILETTO ALLA BARBERA CON PATATE NOVELLE 

*Piemontese Veal Fillet with Barbera Sauce and New Potato*

30 €

PARMIGIANA DI MELANZANE

*Oven Baked Eggplant, Tomato and Mozzarella*

26 €

MILANESE DI VITELLO

*Breaded Veal Cutlet with Tomato and Rocket*

60 €

Minimo Due Persone / Two Person Minimum

 = Piemontese Specialty



# DOLCI

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## TIRAMISU

15 €

## DELIZIA AL LIMONE E MELA VERDE

*Chocolate Delight, Lemon, Green Apple*

15 €

## TART TATIN AL CARAMELLO SALATO

*Tart Tatin with Salted Caramel*

15 €

## BROWNIE CON CREMOSO AL CIOCCOLATO

*Brownie with Chocolate Mousse, Whiskey Ice Cream*

15 €

## SORBETTO E GELATI

*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*

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*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.*

A handwritten signature in blue ink that reads "Josh Eisenhauer". To the right of the signature, the words "WINE DIRECTOR" are written vertically, and "JOSH" is written below "WINE DIRECTOR". Below the signature is a stylized green leaf logo.

THIS IS OUR

# *Food philosophy*

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*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!*

