



CONTE CAMILLO

R I S T O R A N T E

Starters

Octopus salad with potatoes cream and capers	€ 15,00
Tuna tartare with guacamole and prunes	€ 16,00
Beetroot cream with yogurt ice cream and balsamic vinegar jelly	€ 14,00
Beef tartare with orange, rocket , croutons and robiola cheese	€ 16,00
Mushrooms pie with fondue and black truffle	€ 15,00
Aubergine casserole with smoked swordfish cream	€ 15,00

First courses

Squid ink cannolo stuffed with crab meat and vegetable	€ 16,00
Tortelloni with walnuts and ricotta cheese with cream of saffron and blue cheese	€ 15,00
Risotto with Castelmagno cheese and Porto wine	€ 16,00
Spaghettone with pumpkins cream and macaroon	€ 14,00
Carrots and ginger cream with robiola cheese	€ 14,00
Chickpeas cream with octopus and rosemary	€ 14,00

Main courses

Loin of pork with Williams pears and red wine sauce	€ 20,00
Veal paillard	€ 22,00
Fillet of beef with blue cheese sauce and chicory	€ 24,00
Beef 'guancetta' with white polenta	€ 23,00
Steamed slice of salmon with vegetable	€ 21,00
Sea bass fillet with sweet salt and ragout with mushroom and blueberries	€ 22,00
Tuna cubes with American paprika sauce and onions	€ 24,00

From the grill

Beef fillet	€ 22,00
Chicken breast	€ 16,00
Fillet of sea bream	€ 20,00
Fillet of salmon	€ 18,00
Slice of tuna	€ 22,00

Informals

Hamburger "Cavour"	€ 14,00
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Salads

Caesar salad with chicken	€ 14,00
Salad with tomatoes, walnuts and mushrooms	€ 14,00

Bread could be frozen

Traditional dishes

Spaghetti 'carbonara' style

€ 15,00

Spaghetti tomatoes and basil

€ 14,00

Tagliatelle Bolognese style

€ 15,00

'Scottadito d'agnello'

€ 20,00

Breaded veal cutlet Milanese style
with chopped tomato and rocket salad

€ 24,00

Risotto Milanese style and 'ossobuco'

E 25,00