



WELCOME to Al Bial!

Below you will find our menu proposals: Marco's cuisine walks on three different "paths", to best meet the taste and appetite of our Guests.

The menus are designed to be balanced: we do not want to constrain the choice of a common menu for the whole table, however we kindly ask that the menus are not changed.

In addition, Guests who will be pleased to choose "à la carte", will be able to do so in total freedom.

We inform our kind Customers that:

- in this restaurant we serve still or sparkling water treated with a filtering system, in compliance with current standards - € 2,00 / bott. 0,700 l;
- some products are treated with rapid temperature abatement, in accordance with EC Reg. 852/04.

ALLERGENIC INFORMATION

In compliance with EU Regulation 1169/2011, the categories of allergens present among the ingredients specifically used in the individual preparations have been indicate next to each dish.

In case of allergies and/or intolerances, the kind Guest can refer directly to the owners of the Restaurant, so that they can meet the specific needs.



“GOURMET” MENU

▪

€ 48,00

SMALL APPETIZER

CAULIFLOWER ‘PANNA COTTA’,
SMOKED COD COOKED AT LOW TEMPERATURE,
TOMATO AND RED BEET EXTRACT

(ALLERGENS: fish, milk, nuts, gluten)

À la carte: € 13,00

SEARED VEAL, SMALL SPROUT SALAD,
CREAM OF MILK, ANCHOVY AND MARINATED EGG

(ALLERGENS: milk, fish, egg, celery, sulphites)

À la carte: € 15,00

‘TAGLIOLINI’ PASTA,
BLACK TRUFFLE VELVET, PORCINO MUSHROOM IN POWDER

(ALLERGENS: gluten, egg, milk, sulphites)

À la carte: € 15,00

SIRLOIN MATURED FOR 40 DAYS,
RADICCHIO COMPOTE, APPLE CONFIT

(ALLERGENS: sulphites, celery)

À la carte: € 24,00

CREMINO WITH CHESTNUTS AND DOMORI,
PERSIMMON GELÉE, ALMOND CRUMBLES

(ALLERGENS: egg, milk, nuts, gluten, sulphites)

À la carte: € 10,00

MENU “SOMETHING GOOD” ▪ € 36,00



SMALL APPETIZER

MOUNTAIN POTATO “GNOCCHI”, CANNELLINI SAUCE, BOTTARGA AND PERSILLADE SAUCE
(ALLERGENS: milk, gluten, egg, celery, fish)

À la carte: € 15,00

LOIN OF LAMB IN HERB BREAD CRUST, PUMPKIN AND HAZELNUTS
(ALLERGENS: nuts, gluten, celery, sulphites, mustard)

À la carte: € 22,00

RICOTTA CHEESE, PEARS AND CHOCOLATE ...
(ALLERGENS: milk, nuts, gluten)

À la carte: € 10,00



VEGETARIAN MENU ▪ € 40,00

SMALL APPETIZER

CAPPUCCINO AND BRIOCHE: JERUSALEM ARTICHOKEs, RED ONIONS, CAPERS AND OLIVES
(ALLERGENS: milk, gluten, egg)

À la carte: € 13,00

RICE ‘KARBOR’ WITH FIGS AND SAFFRON
(ALLERGENS: celery, milk)

À la carte: € 14,00 (least 2 portions)

STEAMED OMELETTE, SWEET AND SOUR VEGETABLES, HONEY AND RASPBERRY
(ALLERGENS: egg, milk, celery)

À la carte: € 14,00

RICOTTA CHEESE, PEARS AND CHOCOLATE ...
(ALLERGENS: milk, nuts, gluten)

À la carte: € 10,00

SOME MUST-HAVE ‘EXTRA’ À LA CARTE...

SELECTION OF PIEDMONT’S CHEESES (ALLERGENS: milk) € 13,00

PORCINI MUSHROOM TORTELLI, PARMESAN BROTH AND SPECK
(ALLERGENS: gluten, egg, lactose, celery) € 15,00

ALTERNATIVE DESSERT: TIRAMISU... “ALMOST” CLASSIC
(ALLERGENS: milk, gluten, egg) € 10,00