

Daily Menu

Cover charge € 3,00

Entrees

Beef fillet with mushrooms and homemade mushrooms preserved in oil	€	15,00
Filled puff pastry with vegetables and light fondue* (1-3-7)	€	13,00
My Lardo with honey-cooked chestnuts, raw salami and fillet small puff pastries with fondue and oven vegetables* (1-3-7)	€	13,00
Raw meat with Parmigiano Reggiano and small seasonal salad (7)	€	12,00
Fassona tartare served with own bone marrow and saffron mayonnaise (3)	€	16,00
Low cooked cod with oven peppers, olives and parsley emulsion (3)	€	13,00
Light cooked Bonito fish with red Tropea onions, pine nuts, raisins cooked in Marsala wine.	€	13,00
Fresh tomatoes mousse with pesto (3)	€	11,00

* the numbers refer to allergens present in each dish. According to law, you can find them all on the list attached to the menu.

TO PROVIDE OUR CUSTOMER WITH A CONSTANT HIGH QUALITY LEVEL AND FRESHNESS OF FOOD, ACCORDING TO ISO 9001-2000, RESTAURANT LA VOLTINA USES THE METHOD OF COOLING FRESH FOOD QUICKLY TO A LOW TEMPERATURE.



First courses

Handmade Agnolotti with meat sauce* (1-3-7-9)	€	13,50
Ovada-style handmade Agnolotti with Ovada Dolcetto wine* (1-3-7-9)	€	13,50
Squid ink Cannelloni filled with prawns au gratin and prawns sauce* (1-2-3-7)	€	13,50
Homemade Taglierini with pesto made with basil from Prà, green beans and potatoes (1-3-7)	€	12,50
Homemade Taglierini with Porcini mushrooms sauce* (1-3)	€	12,50
Homemade Taglierini with meat sauce (1-3-4)	€	12,50
Filled Tortelli with almonds, trout and curry cream (1-3-4-7-8)	€	13,50

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Second courses

Presa iberica Tagliata with Ovada wine glaze and nadugo vegetables (9)	€	17,00
Local fresh Porcini mushrooms cooked with parsley and white wine	€	17,00
English style roast-beef and baked potatoes	€	17,00
Grilled Fassona rib eye by Az. Agr. Lignolo	€	4,5 al hg
Traditional Vitello tonnato (3-4-9)	€	16,00
Baked veal fillet with Porcini mushrooms and polenta (7-9)	€	17,00
Low cooked octopus, potatoes, pistachios, tomatoes and basil (4-8)	€	17,00
Stuffed veal meat with trout, salmon, crayfish, garnished with basil cream sauce and small salad (2-3-4)	€	17,00

Side dishes

Stir-fired young carrots	€	4,50
Caponata (9)	€	4,50
Tomato salad	€	4,50
Mixed salad	€	4,50

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Cheese

Mixed goat, sheep and cow cheese platter (served with with our homemade confiture)	€	14,00
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Fruit and Dessert

Sliced Kiwi	€	4,50
Seasonal fruit with lemon juice and sugar	€	4,50
Traditional "Crema Rififi" *(3-7)	€	7,50
Cinnamon "Crema Rififi" *(3-7)	€	7,50
Daily Mousse *(3-7)	€	7,50
Filled puff pastry *(3-7)	€	7,50
Fruit sorbet with Brachetto or Moscato wine *(3)	€	7,50
Espresso (blend Tubino)	€	2,00

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Daily Cantinetta

WHITE WINES

Langhe Nascetta 2016 - Reverdito	€ 22,00
Chardonnay del Piemonte <i>Pian Muciot</i> 2016 (vivace) - Borgo Maragliano	€ 14,50
Collio Sauvignon 2017 - Livio Felluga	€ 25,00

RED AND ROSÉ WINES

Langhe Nebbiolo Biologico <i>Funsù</i> 2016 - Cascina Ca' Rossa	€ 21,00
Piemonte Albarossa Altaguardia 2013 - Az. Agr. Forti del Vento	€ 24,00
Lambrusco dell'Emilia <i>Libeccio</i> 2014 - Az. Agr. Denny Bini	€ 17,00

DESSERT WINES

Moscato D'Asti (glass)	€ 3,80
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Tasting menu

(min. 2 persons)

Fresh tomatoes mousse with pesto

Beef fillet with mushrooms and homemade mushrooms preserved in oil



Daily tortelli (filled pasta)

Filled cannellone au gratin



Baked veal fillet with Porcini mushrooms

or

Stuffed veal meat with trout, salmon, crayfish, garnished with basil cream sauce and small salad



Your dessert choice served with homemade petit four

Coffee

€· 52,00 per person, drinks excluded





Menù Ovada Mon Amour

(min. 2 persons)

My Lardo with honey-cooked chestnuts



Handmade Agnolotti with Ovada wine

o

Homemade Taglierini with Porcini mushrooms sauce



Local cheeses served with our homemade confiture



*Your dessert choice served with homemade petit four
Coffee*

€ 40,00 per person (Mineral water and Ovada DOCG of your choice included)



**Produttori del Consorzio Ovada Docg
e
Ristoratori dell'Alto Monferrato
propongono
Ovada Mon Amour**

annuale appuntamento enogastronomico

Il Ristorante vi propone di abbinare piatti tipici della cucina tradizionale del territorio, a vostra scelta tra quelli previsti dalla carta, con un Ovada Docg dei produttori del Consorzio.

La promozione prevede che, conservando tre collari degli Ovada consumati presso i ristoranti aderenti all'iniziativa, potrete ricevere una bottiglia in omaggio, da ritirare presso le aziende associate al Consorzio. Riceverete dal ristorante una cartina del territorio con i recapiti di ristoranti e cantine aderenti all'iniziativa.



OUR OVADA DOCG WINE SELECTION

CASCINA BOCCACCIO	OVADA DOCG 2013 "e Celso"
CASCINA GENTILE	OVADA DOCG 2013
CASTELLO DI GRILLANO	OVADA DOCG 2013 "GHERLAN"
CAVELLI	OVADA DOCG 2013 " BRICCO LE ZERBE"
FORTI DEL VENTO	OVADA DOCG RISERVA 2015 "OTTOTORI"
LA VALLETTA	OVADA DOCG RISERVA
ROCCO DI CARPENETO	OVADA DOCG 2013 "LOSNA"
LA SIGNORINA	OVADA DOCG 2007 "BOCCASSA"
ROCCA RONDINARIA	OVADA DOCG 2015



To Lino, Papà e Nonno

L'AMICIZIA (Friendship)

L'Amicizia e
Amare,
gioire,
ascoltare,
soffrire,
aspettare,
e tacere.
L'amore pulito
brillar
fa i tuoi occhi,
vibrar
fa il tuo cuore,
è un raggio di sole
che illumina
il mondo
e porta
l'amore.
Tu, uomo,
sei stella
in un cielo
cosparso di stelle,
sei fiore
in un prato
cosparso di fiori.
L'amore
perciò
del tuo agir
sia il motore.
L'amico
è un tesoro
che dura una vita.
Amici con tutti.

IL PANE (Bread)


Quanto pane
si butta
inconsiamente.
Ricordo ancora
quando
da bambino,
m'ubriacavo
sol del suo profumo.
Profumo
Di sudore
E di fatica,
frutto
di sacrifici
ansia
e traguardo
dei nostri desideri.
Ora non più,
ora
tutto è cambiato.
Or lo si guarda
con diffidenza
e lo si spreca
con indifferenza.
Il pane ora
è solo un eccesso
allora
era la vita,
la gioia,
il nutrimento vero
benchè sobrio,
era per noi
un sogno.


U NOSTER VEIN (Our wine)


E i vèin, da pôstu
Oambutigiò,
l'è i mei de 'i moundu
sì l'è propi d'Uò,
o di paixi
bei di dinturni.
Si i'baivi i t'turni,
che u t'porta vèia
ancun ra sai
i dispiàxiai.
Si t'turni e t'goli,
t'cantroi eviva
ai campagnoli
che fociu i l'han.




Allergeni - Allergen - Allergène

 *"Caro ospite/cliente, se hai delle allergie e/o intolleranze alimentari chiedi pure informazioni sul nostro cibo e sulle nostre bevande. Siamo preparati per consigliarti nel migliore dei modi."*

 *"Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue. Our staff is well trained and we hope we will find the best way to satisfy our customers and also meet your specific needs."*

 *"Lieber Besucher/Kunden, wenn Sie Allergien und oder Unverträglichkeiten haben, bitte fragen Sie nach unseren Lebensmitteln und unsere Getränke. Wir sind bereit, Sie in der besten Weise zu beraten."*

 *"Cher visiteur/client, si vous avez des allergies et/ou d'intolérances, ne hésitez pas à nous poser toute question sur notre nourriture et nos boissons. Nous sommes prêts à vous conseiller de la meilleure façon".*

ALLERGENS – Attachment II following Regolamento Reg. 1169/2011 UE: Substances or products causing allergies or intolerances

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof.
2. Crustaceans and products thereof.
3. Eggs and products thereof (and products thereof: es. LISOZIMA from EGGS added to wine).
4. Fish and products thereof.
5. Peanuts and products thereof.
6. Soybeans and products thereof.
7. Milk and products thereof (including lactose).
8. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
13. Lupin and products thereof.
14. Molluscs and products thereof.

