

# 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 |
| Raw meat with Parmigiano Reggiano and local white truffles (7)   | € | 28,00 |
| Fassona tartare served with own bone marrow and saffron mayonnaise (3)   | € | 16,00 |
| Fassona tartare served with own bone marrow and local white truffles (3)   | € | 32,00 |
| Low cooked salt cod with oven peppers, olives taggiasche and milk, parsley and garlic mayonnaise (3-4-7)                 | € | 13,00 |

\* 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

|   |   |       |
|---|---|-------|
| Big Ravioli stuffed with porcini mushrooms in a pan with mushroom sauce                 | € | 13,50 |
| 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 |
| Cannelloni stuffed with fondue au gratin (1-3-7)  | € | 13,50 |
| Cannelloni stuffed with fondue au gratin with local white truffles * (1-3-7)            | € | 32,00 |
| Homemade Taglierini with egg yolk, butter, Parmiggiano and local white truffles (1-3-7) | € | 32,00 |
| Homemade Taglierini with wild boar ragout (1-3-9)                                       | € | 13,50 |
| Homemade Taglierini with Porcini mushrooms sauce* (1-3)                                 | € | 12,50 |
| Homemade Taglierini with meat sauce (1-3-9)   | € | 12,50 |

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## Second courses

|   |   |       |
|---|---|-------|
| Preso iberico Tagliata with Ovada wine glaze and nadugo vegetables (9)    | € | 17,00 |
| Wild Boar casserole with pine nuts and raisins garnished with baked pears | € | 17,00 |
| Braised Piedmontese Fassona in Ovada with mashed potatoes (9)             | € | 17,00 |
| Pork belly cooked at low temperature with pumpkin cream with rosemary (9) | € | 17,00 |
| Tripe with potatoes, beans, pine nuts and dried mushrooms                 | € | 15,00 |
| Baked lean veal with Gavi's cream and baked potatoes (7-9)                | € | 17,00 |
| Baked lean veal with Gavi's cream, White Truffles and polenta (7-9)       | € | 34,00 |
| Baked veal fillet with Porcini mushrooms and polenta (7-9)                | € | 17,00 |
| Hare in salmì with polenta (9)  | € | 18,00 |

## Side dishes

|                                      |   |      |
|--------------------------------------|---|------|
| Stir-fired young carrots             | € | 4,50 |
| Mixed vegetables cooked in a pan (9) | € | 4,50 |
| Tomato salad                         | € | 4,50 |
| Mixed salad                          | € | 4,50 |

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## Cheese

|   |   |       |
|---|---|-------|
| Mixed goat, sheep and cow cheese platter<br>(served with with our homemade confiture) | € | 14,00 |
|---|---|-------|

## 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

|  |   |       |
|--|---|-------|
| Gavi docg 2017 - Az. Agr. Molinetto    | € | 15,00 |
| Gewürtztraminer doc 2017 - Elena Walch | € | 22,00 |
| Ribolla Gialla 2017 - Livio Felluga    | € | 25,00 |

## RED AND ROSÉ WINES

|   |   |       |
|---|---|-------|
| Barbera del Monferrato Superiore docg Povej 2015 - Az. Agr. Forti del Vento | € | 18,00 |
| Ovada docg ...e Celso 2012 - Cascina Boccaccio                              | € | 18,00 |
| Oltrepo Pavese Bonarda 2017 - Az. Agr. Monsupello                           | € | 16,00 |
| Rosè IGT 20/26 Vigneti delle Dolomiti 2017 - Elena Walch                    | € | 21,00 |

## DESSERT WINES

|                        |   |      |
|------------------------|---|------|
| Moscato D'Asti (glass) | € | 3,80 |
|------------------------|---|------|





# Tasting menu

(min. 2 persons)

*Beef fillet with mushrooms and homemade mushrooms preserved in oil*

*Low cooked salt cod with oven peppers, olives taggiasche and milk, parsley and garlic  
mayonnaise*



*Daily tortelli (filled pasta)*

*Filled cannellone au gratin*



*Baked veal fillet with Porcini mushrooms*

*or*

*Wild Boar casserole with pine nuts and raisins garnished with baked pears*



*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 SO<sub>2</sub> 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.

