



WELCOME

LA 
RAMPOLINA

COCKTAILS

Garibaldi - € 8

Bitter Campari, Sicily red orange

Martini Americano - € 8

Martini rosso, Martini bitter riserva special, soda, orange slice, lemon peel

St- Germain Hugo - € 8

St-Germain, Prosecco, soda, lime slice, sprig of mint

Il Gin Tonic - € 10

Bombay Sapphire Premier Cru, tonic water, lemon peel

Vibrante Spritz - € 8

Non-alcoholic Martini, grapefruit soda



TASTING MENU



Dall'acqua

€ 65

Salad of late radicchio, pomegranate, white trout, Monte 27 cheese, served with crunchy bread and egg -based dressing [1-3-4-7]

Tajarin pasta with garlic, olive oil, chili, broccoli rabe and alpine char fish [1-3-4]

Salted cod, onions and polenta [1-4-7]

Dessert of choice

I Classici de La Rampolina

€ 60

Russian salad, Fassona beef tartare, veal with tuna sauce [3-4-7-9]

Agnolotti "gobbi", val Vigezzo butter, 36 months aged Parmigiano cheese and sage [1-3-7-9]

Slow cooked beef confit, green sauce [4-7-9]

Dessert of choice

STARTERS

Before choosing... ask for the daily specials!

Authentic cooking, generous portions

Russian salad, Fassona beef tartare, veal with tuna sauce - € 22 [3-4-7-9]

Poached egg, blanched red chard and Crampiolo cheese fondue - € 16 [1-3-7] **V**

Fassona beef carpaccio with a light bagna cauda- € 18 [7]

Salad of late radicchio, pomegranate, white trout, Monte 27 cheese,
served with crunchy bread and egg-based dressing - € 20 [1-3-4-7]

Blonde chicke terrine, winter vegetables, mustard flavored mayonnaise and pan brioche - € 18 [1-5-9-10]

Selection of 6 cheeses with mustard and honey - € 18 [7-10] **V**

FIRST COURSES

All fresh pasta is traditionally homemade

Tjarin pasta with garlic, olive oil, chili, broccoli rabe and alpine char fish- € 18 [1-3-4]

Agnolotti “gobbi”, val Vigizzo butter, 36 months aged Parmigiano cheese and sage- € 16 [1-3-7-9]

Pumpkin filled ravioli, mustard fruit and amaretti - € 16 [1-4-8] **V**

Risotto with braised leeks and Castelmagno cheese € 20 [7-12] **V**

Our onion soup in crust - € 16 [1-7-9] **V**

ONLY on SATURDAY and SUNDAY:

The classic Cannelloni - € 16 [1-3-7-9]



MAIN COURSES

All main courses are served with seasonal vegetables

Meatballs of boiled beef chuck and sauteed vegetables - € 24 [1-3-7]

Slow-cooked beef confit, green sauce and smashed potatoes - € 25 [4-7-9]

Pork coppa steak served with its natural jus and gremolata- € 26 [7-10-12]

Braised artichokes, crispy bread and yellow pepper cream - € 18 [1-12] **V**

Salted cod, onions and polenta - € 25 [1-4-7]

BY RESERVATION

Fassona beef rib steak and Fiorentina steak - €7.50 per 100g

Chateaubriand ≈ 600grams - min. 2 people - €60

Cotoletta alla Milanese ≈ 400 grams - € 35

DESSERT & DESSERT WINES

Homemade desserts

Tiramisù - € 7 [1-3-7]

Eggnog with "sbrisolona" crumble - € 8 [1-3-7]

Tarte tatin with vanilla ice cream and cinnamon - € 9 [1-3-7]

Chocolate Bonet – € 7[1-3-7]

Pears and chocolate cake - € 7 [1-3-7]

Pineapple confit with milky icecream - € 8 [7]

Passito di Pantelleria - € 5

Passito di Moscato - € 8

Barolo Chinato - € 8



Water - € 3 | Coffee - € 2 | Cover charge - € 3,5



[WORK WITH US]

We enjoy teaching our work to those who are eager to step up
and take on a challenge. Like the idea?
Feel free to ask us, we are available

Dear customer, we inform you that some products may be frozen at the source or locally frozen (through rapid temperature reduction), in compliance with self-monitoring procedures as per Regulation CE 852/04. We therefore invite you to ask the restaurant manager for any information regarding the product you are interested in. Fish intended to be consumed raw has undergone a preventive sanitation treatment in accordance with the provisions of Regulation CE 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

ALLERGENS:

1 Gluten – 2 Crustaceans and derivatives – 3 Eggs – 4 Fish and derivatives – 5 Peanuts and derivatives – 6 Soy and derivatives – 7 Milk and derivatives – 8 Nuts and derivatives – 9 Celery and derivatives – 10 Mustard and derivatives – 11 Sesame seeds and derivatives – 12 Sulfur dioxide and sulfites – 13 Lupin and derivatives – 14 Mollusks and derivatives