
LA SMARRITA

Lo Studio di Cavour

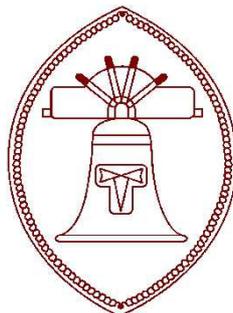
Customers are kindly invited to report to our staff
any allergies and/or food intolerances
to guarantee a good service for you

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On request, we prepare vegetarian
and vegan dishes

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Our fresh and stuffed pasta
are homemade



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FLAVOURS FROM OLD PIEDMONT

**To guarantee an appropriate service,
tasting menus are propose for the whole table**

Welcome appetizer from our chef

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On start with our homemade giardiniera...at grandma's home
(typical dish with tuna, pepper, borretane onions in red sauce)

Knife-cut raw meat of fassona veal

Sliced veal with typical sauce without eggs, a typical Piedmont dish

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Carnaroli rice Tenuta Margherita creamed with Nebbiolo d'Alba (Red wine)
rand toma cheese fondue

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Young veal braised in berries, swiss-chard stalks cooked in butter

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Pre dessert

Bonet (traditional pudding with cocoa and amaretto)
served with hazelnut sauce and crumbs of thyme biscuits

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Coffee with small assorted pastries

(45,00 €)

Cover charge: € 3.00

Depending on food market availability,
some products use for the preparation of our dishes may be frozen.



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THE CREATIVE CULINARY PROPOSAL BY THE CHEF MATTEO CHIAUDRERO

Creative menus start from distant places, or from the corner of the building.
Every menù is different, every dish is a picture; enjoy yourself, feel at home.
Don't be afraid to leave the old road for the new one.

**To guarantee an appropriate service,
tasting menus are propose for the whole table**

THREE COURSES

(30,00 €)

FIVE COURSES

(50,00 €)

SEVEN COURSES

(70,00 €)

Cover charge: € 3.00

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À LA CARTE

STARTERS

Tasting Old Piedmont	€ 18,00
Knife-cut raw veal stek-tartare, toasted hazelnuts, caramelized Andezeno's onion and green leaf salad	€18,00
Sliced veal, traditional Piedmont dish, with typical sauce, (our version without egg), and roast sauce caramelized with fresh pepper	€ 18,00
“Green” codfish, Polenta (cornmeal porridge) with milk and vicentina sauce	€ 16,00
Chops of iberian pork cooked on cast irons, lentils and sweet pepper	€ 18,00
Veal sausage of our selection, seared scampi and Jerusalem artichokes	€ 18,00

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FIRST COURSES

- “Plin” hand-pinched ravioli stuffed with three roast (veal, pork, rabbit)
served with hazelnut oil or roast sauce € 18,00
- Home-made tagliolini 40 egg yolks, hangout and cut by hand like a guitar,
with sausage veal ragout and classic thyme sauce € 16,00
- Our Agnolotti (home-made pasta) stuffed with braised veal,
served with walnuts butter and grated toma cheese € 18,00
- Carnaroli rice Tenuta Margherita,
creamed with Nebbiolo d'Alba Az. Agr. Coscia Antonio
with tiepid cream of fresh goat cheese € 16,00
- Giant fusilli from pasta factory Gentile,
Cacio cow cheese, pepper, red shrimp and cedar € 20,00
- Carnaroli rice Tenuta Margherita with thyme,
peanut butter and bitter chocolate € 18,00
- Tortelli pasta stuffed with duck, clementises and red vermouth Cocchi € 18,00

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MAIN COURSES

Veal braised in berries, served with mountain potatoes cream mounted with butter and swiss-chard stalks	€ 20,00
Fassone beef fillet, black truffle sauce, and seasonal vegetables	€ 36,00
Chateaubriand “La Smarrita” cooked in butter, served with Porto wine sauce and boiled, stewed and raw vegetables (minimum two people) each	€ 45,00
Turbot, turnip tops and Siacca's anchovies sauce	€ 22,00
Pork tenderloin cooked on embers, purple cabbage and dried apricots	€ 20,00
Shrimp's burger, onion mayonnaise an crispy artichokes	€ 22,00

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DESSERT

Our pastry is homemade daily produced

Sardinian nougat parfait, honey and jamaican pepper	€ 8,00
Zabaione (Egg-nog) done at the moment and typical biscuit of Piedmont	€ 8,00
Bonet, traditional pudding with cocoa and amaretto (traditional almond biscuit),	€ 8,00
Puff-pastry cornet with hazelnut, persimmons and Sairas del Fen ricotta (fresh cheese from milk whey)	€ 8,00
Smoked chocolate cake and pomegranate	€ 8,00
Our selection of homemade ice cream ann sorbets produced by Cono Gelato - Turin	€ 7,00
Our sweetest fruit	€ 7,00
Our selection of cheese from Caseificio Rosso di Pollone (Bi)	€ 14,00

Coperto: € 3.00

A seconda della disponibilità del mercato alcuni prodotti usati
per la preparazione dei nostri piatti potrebbero essere abbattuti all'origine



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LISTA DELL'ACQUA

Acqua minerale Lurisia "BOLLE" sparkling cl. 75	€ 3,00
Acqua minerale Lurisia "STILLE" naturale cl. 75	€ 3,00
Acqua minerale frizzante "Perrier" sparkling cl. 75	€ 4,00

BIBITE

Coca Cola cl. 25 – Fanta cl. 25	€ 4,00
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CAPPETTERIA & BAR

Caffè	€ 2,50
Caffè corretto	€ 3,50
Amari nazionali	€ 4,00
Amari esteri	€ 5,00
Brandy nazionali	€ 5,00
Brandy esteri	€ 7,00
Cognac riserve speciali	€ 9,00
Whisky	€ 8,00
Whiskey	€ 8,00
Whisky/Whiskey riserve speciali	€ 8,00
Rhum- Ron	€ 8,00
Rhum/Ron agricoli	€ 10,00
Grappe	€ 5,00
Grappe riserve speciali	€ 6,00
Limoncello - Mirto	€ 5,00

Distillati		€ 6,00
Aperitivi		€ 7,00
Vino a calice (Bianco/Rosso)	from	€ 5,00
Calice di Prosecco / Cartizze / Franciacorta / Bollicine piemontesi	from	€ 6,00