
LA SMARRITA

Lo Studio di Cavour

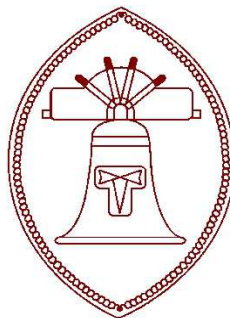
Customers are kindly invited to let our waiting staff know
of any allergies and/or food intolerances
to be able to serve you better

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On request we prepare vegetarian and vegan dishes

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Our fresh and stuffed pasta is
home-made.



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FLAVOURS FROM OLD PIEDMONT

**In order to ensure adequate service,
tasting menus are offered for the whole table**

Welcome appetizer from our chef

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We start with homemade Giardiniera... at grandma's home
(typical dish with tuna, pepper, borettane onions in red sauce)

Knife-cut raw meat of Fassona veal

Sliced veal traditional Piedmont dish with typical sauce without eggs

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Home-made tagliolini 40 egg yolks, with our recipe sausage veal ragout

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Veal braised in berries, swiss-chard stalks cooked in butter

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Bonet, traditional pudding with cocoa and amaretto,
served with hazelnuts sauce and crumbs of thyme biscuits

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Coffee with small assorted pastries

(45,00 €)

Service charge: € 3.00

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



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THE CREATIVE CULINARY PROPOSAL BY CHEF MATTEO CHIAUDRERO

Creative menus start from distant places, or from the corner of the palace.

Each menu is different, each dish is a picture.

Enjoy yourself, feel at home.

Do not be afraid to leave the old road for the new one.

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tasting menus are offered for the whole table**

THREE COURSES

(30,00 €)

FIVE COURSES

(50,00 €)

SEVEN COURSES

(70,00 €)

Service charge: €3.00

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À LA CARTE OUR CLASSICS

A SUMMARY OF WHAT WE WERE, WE ARE AND WE'LL BE

Tasting Old Piedmont € 18,00

Knife-cut raw meat of Fassona veal, toasted hazelnuts,
caramelized onions from Andezeno, green leaves salad € 18,00

Sliced veal traditional Piedmont dish with typical sauce
(our version without egg), fresh sweet pepper caramel, roast sauce € 18,00

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“Plin” hand-pinched ravioli stuffed with three roasts (veal, pork, rabbit)
served with hazelnuts oil or roasts sauce € 18,00

Home-made tagliolini 40 egg yolks, hangout and cut by hand like guitar,
with our recipe sausage veal ragout and classic thyme sauce € 16,00

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Veal braised in berries, served with creamed potatoes and Swiss-chard stalks cooked in butter	€ 20,00
Fassone beef fillet, black truffle sauce, seasonal vegetables	€ 36,00
Chateaubriand “La Smarrita” butter cooked, Porto wine sauce, served with boiled, stewed and raw vegetables (minimum two people) each	€ 45,00

Service charge: €3.00

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THE SUMMER PROPOSALS

Our tartare of red shrimp with strawberry and mint €20,00

Scampi's Caprese salad
with buffalo's milk mozzarella and plum tomatoes € 18,00

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The spaghetti from pasta factory Gentile
with fresh peas, octopus and thyme € 20,00

Ravioli (homemade pasta) stuffed with clear zucchini and orange peel
in burrata (cow milk fresh cheese) sauce € 18,00

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Grilled shellfishes with aromatic salad , seeds and fruit € 26,00

Knife-cut raw meat, goat milk cheese sauce, anchovies and
bread scented with basil € 18,00

Iberian suckling pig between Villar Perosa and Basque country € 20,00

Service charge: €3.00

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DESSERT

Our pastry is homemade daily produced

Bonet, traditional pudding with cocoa and amaretto (traditional almond biscuit), and hazelnuts toasted sauce and crumbs of thyme biscuits	€ 8,00
Our apple-pie, pastry cream and crumbs of amaretto (traditional almond biscuit)	€ 8,00
Berries marinated with San Simone (bitter liqueur), mascarpone cheese and beetroot	€ 8,00
Fresh peas in babà, ricotta cow cheese and sweet Moscato wine	€ 8,00
Chocolate 63% slightly smoked from Guido Gobino, and passion fruit	€ 8,00
The home-made ice-cream by Piemonte Ice-cream shop	€ 7,00
The seasonal fruits	€ 7,00
Ice-cream drowned in coffee, baked white chocolate and milk foam	€ 8,00

Service charge: €3

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WATER LIST

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

