



BISTROT SUNSÌ

SERRALUNGA D'ALBA

SERVED FROM

12.30 PM TO 2.30 PM

7.30 PM TO 10.00 PM

SMALL
LUXURY
HOTELS
OF THE WORLD



BISTROT SUNSÌ
SERRALUNGA D'ALBA

STARTERS

"FASSONA" BEEF TARTARE, MUSTARD MAYONNAISE AND HONEY FROM "LANGA"

20 EURO

"CUNEO DOP" MATURED RAW HAM 28 MONTHS, SMALL "FOCACCIA" BREAD WITH ONION

24 EURO

TRADITIONAL "VITELLO TONNATO" THINLY SLICED VEAL WITH TUNA AND MAYONNAISE SAUCE

22 EURO

SAVORY "CAPPUCCINO" WITH ZUCCHINI, 65° EGG, LIGHT PARMESAN CHEESE FOAM

20 EURO

MIXED FISH SALAD SERVED WARM WITH SPRING VEGETABLES*

28 EURO

PASTA DISHES

HOMEMADE TAGLIOLINI PASTA WITH OUR BEEF RAGOUT SAUCE
(PASTA MADE TRADITIONALLY WITH 40 EGG YOLKS)

22 EURO

TRADITIONAL HOMEMADE "PLIN" RAVIOLI FILLED WITH 3 ROASTED MEATS
(BEEF, PORK AND VEAL) & "MARSALA" FLAVOURED GRAVY SAUCE*

25 EURO

HOMEMADE RAVIOLI WITH TURNIP GREENS AND "SEIRASS" RICOTTA CHEESE, WITH CRISPY COOKED PROSCIUTTO*

24 EURO

HOMEMADE POTATO "GNOCCHETTI" WITH GREEN ASPARAGUS, LEMON AND RED TUNA FISH ROE*

20 EURO

SEASONAL VEGETABLE "MINISTRONE" SOUP WITH PULSES*

20 EURO



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MAIN DISHES

GRILLED BEEF CUT, CONFIT ARTICHOKE AND BÉARNAISE SAUCE

30 €

MEDITERRANEAN-STYLE SEABASS FILLET*

30 €

ROAST YOUNG ROOSTER WITH DIJON SAUCE AND NEW POTATOES*

30 €

CASSEROLE-COOKED LOCAL RABBIT WITH PEPPERS, OLIVES AND SPRING ONION*

26 €

MILANESE-STYLE CAULIFLOWER WITH VEGAN MAYONNAISE*

20 €



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TASTING MENU

CHEF'S WELCOME

SAVORY CAPPUCCINO WITH ZUCCHINI,
65°C EGG AND LIGHT PARMIGIANO REGGIANO FOAM
TRADITIONAL HOMEMADE "PLIN" RAVIOLI FILLED WITH 3 ROASTED MEATS
(BEEF, PORK AND VEAL) & "MARSALA" FLAVOURED SAUCE*
ROAST YOUNG ROOSTER WITH DIJON SAUCE AND NEW POTATOES*
TRADITIONAL "BONET" WITH AMARETTI AND WHIPPED CREAM

€80 PER PERSON
(THE TASTING MENU IS SERVED FOR THE ENTIRE TABLE)

TERRITORIAL WINE PAIRING

€50 PER PERSON

ENJOY 5 GLASSES OF WINE
THOUGHTFULLY SELECTED BY OUR IN-HOUSE SOMMELIER TO COMPLEMENT YOUR MENU AND
PERSONAL PREFERENCES.

ALL WINES ARE EXCLUSIVELY SOURCED FROM OUR OWN
BATASIOLO PRODUCTION, SHOWCASING THE RICHNESS OF OUR TERRITORY.



BISTROT SUNSÌ

SERRALUNGA D'ALBA

OUR DESSERTS

CLASSIC TIRAMISU

€12

THE SWEET TREATS OF PIEDMONT... A TASTING OF LOCAL DESSERTS

(GLUTEN-FREE)

€14

TRADITIONAL "BONET" WITH AMARETTI BISCUITS AND WHIPPED CREAM

€12

APPLE AND ROSEMARY TARTE TATIN WITH VANILLA ICE CREAM

€14

STRAWBERRY AND GINGER PARFAIT "SEMIFREDDO" WITH CHOCOLATE SAUCE

€12

A SELECTION OF MATURE PIEDMONT CHEESES FROM

PEPPINO OCCELLI

(CHEESES FROM THE PIEDMONT VALLEYS)

26 EURO.

DESSERT WINE

MOSCATO D'ASTI BOSCO DLA REI 2023 BATASIOLO

€8,00

PIEMONTE MOSCATO PASSITO "MUSCATEL TARDI" 2020 BATASIOLO

€12,00

BAROLO CHINATO BATASIOLO

€10,00



INFORMATION

Some dishes may contain one or more of the **14 allergens** listed in **EU Regulation No. 1169/2011**.

For any information regarding **ingredients and allergens**, please consult the specific documentation available upon request from our staff. In the absence of fresh products, the service may be guaranteed using **high-quality frozen products**. * Products marked with an asterisk (*) have been **blast chilled to -18°C** or were **purchased frozen**.