



TERRA DI MEZZO

TRA LANGA ROERO E MONFERRATO

Ristorante - Pizza Gourmet

Welcome

The vineyard landscape of Piedmont:
Langhe, Roero and Monferrato

UNESCO WORLD
HERITAGE

via Giacomo Scotti 32
Fr. Motta di Costigliole d' Asti (AT)

CLOSED on monday and tuesday

Reservations: Tel +39 339 6654109

STARTERS

Battuta - Beef tartare	€ 13
Girello - Veal with tuna sauce	€ 12
Lingua - Beef tongue with Bagnet (a semi-liquid sauce made with vegetables, <i>no garlic</i>)	€ 13
Tris - Three different kinds of beef tartare (<i>traditional, with hazelnuts, with a cream of robiola cheese</i>)	€ 16
Peperone farcito - Pepper stuffed with robiola cheese, hazelnuts, and balsamic vinegar	€ 10
Insalata russa - Russian salad	€ 10
Flan - Vegetable flan with a cream of Robiola cheese	€ 10
Degustazione - A tasting of some of the appetizers (<i>beef tartare, Russian salad, stuffed pepper</i>)	€ 16

FIRST COURSES

Ravioli* with roasted meat sauce OR with butter and sage	€ 13
Tajarin - Tagliolini with ragù (meat sauce)	€ 12
Risotto of the day (<i>min. two people, waiting time 20 minutes</i>)	€ 14 <i>per pers</i>

SECOND COURSES

with side dishes included

Tagliata - Sliced veal steak	€ 18
Filetto - Veal fillet with pink pepper and rosemary	€ 20
Guancia di vitello - Beef cheek* braised with Barbera Superiore D.O.C.G. wine	€ 20

SIDE ORDERS

French fries* / Seasonal sautéed vegetables/ Green salad with tomatoes	€ 6
---------------------------------------------------------------------------	-----

DRINKS

Bottle of Panna mineral water 75 cl	€ 3
Bottle of San Pellegrino sparkling water 75 cl	€ 3
Bottle of micro-filtered water 75 cl	€ 2
Sparkling drinks 33 cl	€ 3
Coke (can) 50 cl	€ 4
Coke (bottle) 33 cl	€ 3
Aperol Spritz	€ 6
Gin Tonic	€ 6
Ichnusa Beer	€ 7
Craft Beers	€ 5
Espresso	€ 2
Caffè corretto (served with a splash of liqueur, usually brandy, grappa, sambuca...)	€ 3/€ 4
Tea / herbal infusion	€ 3
Whisky	€ 5
Grappa Roner Gold	€ 4
Grappa Roner Treber Bianca	€ 4
Grappa Roner Weißburgunder aged in oak barrels for 12 months	€ 6
Grappa Tonelli	€ 4
Grappa Vieux Moulin	€ 5
Truffled Grappa Vieux Moulin	€ 8
Grappa Beccaris	€ 5
Grappa Berta	€ 5

TASTE ITINERARY

HISTORY AND TRADITION

Beef Tartare

Veal with tuna sauce

Vegetable flan with a cream of Robiola cheese

Ravioli* butter and sage

Beef cheek* braised with Barbera Superiore D.O.C.G.

Dessert of your choice (among two proposals of the day)

Cover charge, water, wine and other drinks are not included in the Taste itinerary.
This kind of menu must be chosen for the whole table for the price of 38€ for each person.

THE OFF-THE-WALL

Tajarin alla rapa rossa - Tagliolini with red turnip gorgonzola cheese and pistachio € 15

Tajarin con porcini* - Tagliolini with porcini mushrooms* € 18

Risotto ai porcini* - Risotto with porcini mushrooms* € 18
(for 2 people min, waiting time 20 minutes) per pers

DESSERT

Dessert of the day (please ask our staff) € 6

Cover charge: € 3 per person.

We ask our customers to give to the restaurant notice of any food allergies in advance.

Cake service (cake provided by customer): € 2,50 per person.

Wine service (wine provided by customer): € 2 per person.