

BISTROT

CANNAVACCIUOLO

CAFÉ & BISTROT NOVARA



TASTING MENU

SIPARIO

110.⁰⁰ Five courses tasting menu

Hazelnuts, jerusalem artichoke
and turnip tops

Risotto, baked yellow tomatoes,
scampi, toasted onion

Plin ravioli, potatoes, grilled
pumpkin and curd cheese

Eggplant parmigiana

Pre-dessert

“Annurca” apple

WINE SELECTION

45.⁰⁰ Wine pairing suggested
(3 glasses)

65.⁰⁰ Wine pairing suggested
(5 glasses)

A CHEESE SELECTION IS AVAILABLE TO COMPLETE YOUR MENU

28.⁰⁰ Selection of 5

35.⁰⁰ Selection of 7

OVERTURE

- 30.⁰⁰ Hazelnuts, jerusalem artichoke and turnip tops
- 26.⁰⁰ Vegetable “little garden”
- 28.⁰⁰ Escarole, burrata cheese and chips

MUSICAL

- 28.⁰⁰ Linguine pasta, black garlic, caciocavallo cheese and parsley
- 30.⁰⁰ Risotto, baked yellow tomatoes and toasted onion
- 30.⁰⁰ Plin ravioli, potatoes, grilled pumpkin and curd cheese

OPERA

- 30.⁰⁰ Eggplants parmigiana
- 28.⁰⁰ Carrots, amaranth, spring onions
- 32.⁰⁰ Vegetable milfoil

BALLETTO

- 20.⁰⁰ Pastiera cake 2.0
- 25.⁰⁰ Chocolate, chestnut , “tonda gentile” nuts
- 22.⁰⁰ Sweet little garden
- 20.⁰⁰ “Scarpetta” – bread, buffalo stracciatella and tomatoes

ALLERGENS

HAZELNUTS	nuts
LITTLE GARDEN	free from allergens
ESCAROLE	dairy products, nuts
LINGUINE	cereals, eggs, dairy products
RISOTTO	celery, dairy products
PLIN	cereals, eggs, dairy products
PARMIGIANA	cereals, eggs, dairy products
CARROT	free from allergens
MILFOIL	dairy products
PASTIERA	dairy products, nuts, cereals, eggs
CHOCOLATE	dairy products, nuts, eggs, cereals
SWEET GARDEN	dairy products, eggs
SCARPETTA	cereals, dairy products, eggs

We inform our guests that some products could be treated

* with blast freezing