

# Last Tango Ristorante Grill

## MENU

### List of allergens:

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
8. Nuts
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites
13. Lupin and products thereof
14. Molluscs and products thereof

## Appetizers

Smoked beef carpaccio with black truffle slices <sup>12</sup>	€12.00
Grilled Tomino cheese with filo cup and late Treviso red chicory salad with balsamic vinegar, Parmesan flakes and pine nuts <sup>1,5,7,12</sup>	€12.00
Parisian style snails <sup>7,12</sup>	€11.00
Raw finely chopped Piedmontese Fassone veal, breadsticks, capers and soft cheese cheesecake <sup>1,7,12</sup>	€13.00
Vegetable quiche on Toma cheese fondue <sup>13,7</sup>	€10.00
Our plate of assorted cold cuts: venison carpaccio, lamb speck, Barolo wine bacon, cooked goose salami with sweet and sour peppers and caramelized Tropea onion <sup>1,12</sup>	€18.00

## Kids Menu

Penne pasta with tomatoes and basil, veal burger with potatoes, ice cream & drink <sup>13,7</sup>	€20.00
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## First Courses

Purple potatoes creamy soup with cumin breadsticks and fried leeks <sup>1,7</sup>	€10.00
Half-moon ravioli with pumpkin and amaretti, sautéed in butter, sage and almonds <sup>13,5,7</sup>	€14.00
Tagliatelle pasta with wild boar ragu <sup>13,9,12</sup>	€13.00
Risotto with beetroot and Gorgonzola cheese <sup>7,12</sup>	€15.00
Gnocchi made with local potatoes and chestnuts, pepper bacon and broccoli cream <sup>13,7</sup>	€11.00

\* All types of pasta are homemade. Gluten-free pasta available upon request.

## Main Courses

Chisone valley rainbow trout fillet roll with little vegetables <sup>4,7</sup>	€21.00
Entrecôte cooked in fireplace	€23.00
"Last Tango" Fassone fillet with mushrooms and Patanegra lard <sup>12</sup>	€30.00
Grilled Fassone fillet served with selection of salts	€28.00
Venison ribs with Barolo wine and wild berries sauce <sup>12</sup>	€23.00
Seasonal side dish	€6.00
Our plate of goat, sheep and cow cheeses served with local honey and homemade mustard <sup>7,10,12</sup>	€16.00
Homemade desserts ...	€8.00
Cover charge ...	€3.00