

Our Menù



Fanfaluch was born from a crazy idea, a passion for the nectar of the gods and for the sins of gluttony

only from 6 p.m. to 7:30 p.m.

I nostri Sfizi

Bucun Piemunteis	
Vitello tonnato with traditional sauce	5€
 Tartare of fassona with pecorino cheese and guanciale bacon 	5€
Meatballs with sauce	5€
Vegetable flan with fondue	5€
Grilled tomini with honey	5€
Bucun Fanfaluch	

- Crostini with butter and Cantabrian anchovies 6€
- Crostino with octopus ragout 6€
- Marinated salmon carpaccio, with mixed salad, and melon teriyaki sauce 6€

Allergens

We ask you to inform the wait staff of the need to consume food free of certain allergenic substances before ordering.

During preparation in the kitchen, cross-contamination cannot be excluded.

Therefore, our dishes may contain the following allergenic substances according to EU Reg. 1169/11:

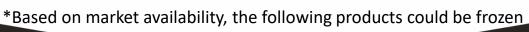
- Cereals containing gluten, i.e.: wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof, except: a) wheat-based glucose syrups, including dextrose (1); b) wheat-based maltodextrins (1); c) barley-based glucose syrups; d) cereals used for the manufacture of spirits, including ethyl alcohol of agricultural origin.
- Crustaceans and crustacean products.
- Eggs and products thereof.
- Fish and fish products, except: a) fish gelatine used as carrier for vitamin or carotenoid preparations; b) fish gelatine or isinglass used as fining agent in beer and wine.
- Peanuts and peanut products.
- Soybeans and soybean products, except: (a) refined soybean oil and fat (1); (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived from phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from sterols of vegetable oil from soybean sources.
- Milk and milk products (including lactose), except: a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; b) lactitol.
- Nuts, i.e.: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecans (Carya illinoinensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia nuts or Queensland walnuts (Macadamia ternifolia), and their products, except for nuts used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
- Celery and celery products.
- Mustard and products thereof.
- Sesame seeds and products made from sesame seeds.
- Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/litre in terms of total SO 2 to be calculated for products as proposed ready for consumption or as reconstituted according to manufacturers' instructions.
- Lupins and lupin products.
- Molluscs and mollusc products.
- Treated drinking water is served in this establishment



Allergeni



Starters	€
Piemontesina Bela beef tartare with parmesan waffle roast beef with traditional tuna sauce vegetable flan with parmesan fondue	16
Le Beef Tartare	
with pecorino cheese and crispy guanciale	14
with rhum dark chocolate and candied orange	14
with white truffle essence	16
3 Tartare tasting	16
Vitello Tonnato Tradizionale Roast beef with traditional tuna, anchovies, capers sauce (cooked at a low temperature)	12
Flan di verdure Vegetable flan with Parmesan fondue	10
Porcini mushrooms in salad, grana flakes and lemon (based on market availability)	14
Salmon sashimi, misticanza, fennel and melon, with teriaky sauce	14
Cantabrian anchovies butter and croutons	14
week	









First Courses € Monferrini agnolotti pasta, roast gravy, and 14 hazelnut Lasagne with venison ragout* 14 14 Spaghetti carbonara 16 Gnocchi with pea cream, salmon tartare and lemon Pacchero with Mediterranean-style octopus 16 (cherry tomatoes, olives and capers)*

*Based on market availability, the following products could be frozen







Main Courses

Brasato di Guancia braised beef cheek with with rosemary-scented baked potatoes	€ 20
Glazed ribs with bbq, Old Maille mustard with grains with seasonal side dish	18
Seared sea bass pak-choi and teriyaki sauce (homemade)	20
Crispy octopus* turnip greens, confit tomatoes and burrata stracciatella	18
CBT Belly with red wine reduction, leeks and carrots	18
FanfaFurmagg Selection of local cheeses, with honey, jams and focaccia	18
Side Dishes baked potatoes — veggies seasonal grilled porcini mushrooms (based on market availability)	6 8

*Based on market availability, the following products could be frozen







Desserts	€
Cheesecake with chocolate and amaretti	8
Classic tiramisù	8
Creamy FanfaCube coconut, vanilla and passion fruit, cocoa crumble	8
Panna Cotta lemon curd and rose	8
Selection of seasonal fruit	6
Selection of cold cuts and selection of local cheeses, with honey	10





Fanfaluch in Piedmontese means 'he tells fibs'.

Fanfaluch was born from a crazy idea ... from a passion for the nectar of the Gods and for sins of gluttony!

Our restaurant is a unique meeting place ... from a romantic dinner, to a fun get-together with friends, to discover fine wines accompanied by culinary delights.



