



Fanfalu

Our Menü



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 tommini with honey 5€

Bucun Fanfaluch

- Crostini with butter and Cantabrian anchovies 6€
- Crostino with octopus ragout 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 illinoensis* (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 SO₂ 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	16
roast beef with traditional tuna sauce	
vegetable flan with parmesan fondue	

Le Beef Tartare

with pecorino cheese and crispy guanciale	14
with rum dark chocolate and candied orange	14
with white truffle essence	16

3 Tartare tasting	16
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Vitello Tonnato Tradizionale

Roast beef with traditional tuna, anchovies, capers sauce <i>(cooked at a low temperature)</i>	12
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Flan di verdure

Vegetable flan with Parmesan fondue	10
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Salmon tartare *, pomegranate, kefir and dill	14
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Cantabrian anchovies butter and croutons	14
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*Based on market availability, the following products could be frozen



I Vizi



First Courses

€

Monferrini agnolotti pasta, roast gravy, and hazelnut 14

Lasagne with venison ragout* 14

Spaghetti carbonara 14

Gnocchi with pumpkin, Rabaglio toma cheese fondue and licorice powder 16

Pacchero with mussels, mussel cream and herb oil 16

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



Le Narrazioni



Main Courses

€

Brasato di Guancia

braised beef cheek with mashed potatoes

20

Glazed ribs with bbq, Old Maille mustard with grains with seasonal side dish

18

Seared salmon*, marinated purple cabbage and teriaky 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

6

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



Le Narrazioni



Desserts

€

Cheesecake with berry coulis 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



Peccati di Gola



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.



A presto

