



*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 SO<sub>2</sub> 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 rhum dark chocolate and candied orange	14
with alioli and roasted pepper	14

3 Tartare tasting	14
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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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Grilled Belgian endive, burrata stracciatella, olives and basil pesto	12
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Salmon tartare *, Kiwi and Herb Mayonnaise	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

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**Monferrini** agnolotti pasta, roast gravy, and hazelnut 14

**Lasagne** with venison ragout\* 14

**Tagliolini** mussel, mussel cream and lemon 16

**Gnocchi** with parmesan fondue and licorice powder 16

**Pacchero** roasted tomato, pecorino cheese and crispy bacon 14

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



**Le Narrazioni**



## Main Courses

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### Brasato di Guancia

braised beef with Robuchon-style 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

**Grilled squid\***, almond milk and fruit and vegetable salad and herbal oil

20

**CBT Belly** with red wine reduction, leeks and carrots

18

### FanfaFurmagg

Selection of local cheeses, with honey, jams

18

### Side Dishes

baked potatoes – veggies seasonal

6

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Le Narrazioni



## Desserts

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Cheesecake with berry coulis 8

Classic tiramisù 8

Creamy FanfaCube 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*

