

# Maccheria

Pastificio con cucina

Our kitchen  
notebook





we cut them  
by hand



close them by  
hand

We make fresh pasta every day, strictly by  
hand, like in the old days!



# WE INTRODUCE OURSELVES

*Welcome to Maccheria!*

*You came to eat in a pasta factory with kitchen and we want to tell you that the thing we are most proud of is that we prepare our fresh pasta every day strictly by hand as it was once done. We close our pasta by hand, one by one, with much one.*

*We were inspired by Sunday family lunches, at grandma's house, where the first course was a dish of fresh pasta hand-made on a wooden board, in the morning!*

*Here, in Maccheria, we celebrate all Italian cuisine and we offer you the greatest classics of the tradition, with an eye to the Piedmontese one, but we don't hide you that sometimes we also like to be a little creative.*

*Everything you can taste here is homemade, following the seasonability of raw materials.*

*Have a good start and don't forget to do bread-dipping, otherwise we would be very offended!*

**Maccheria**  
Pastificio con cucina





Granny's mixed plate



The sea in salad

A good start...



# Starters

The Piedmontese mixed appetizer

## THE DISH OF THE GRANDMOTHER 🌾

*Piedmontese tradition at the table: battutina of Fassona di Cuneo with Grana cheese flakes, Russian salad, vitello tonnato with caper flowers and sweet and sour giardiniera | 16*

*Plenty of saucer | +8*

*Allergens: dairy products, eggs, fish, sulphites*

## TRUFFLE EGG 🌿

*Egg cooked at low temperature with fresh black Alba truffle, potato cream, grana padano fondue and crunchy polenta croutons with Piedmont hazelnuts | 13*

*Allergens: eggs, gluten, milk, nuts*

## THE SEA IN SALAD 🌾 🌊

*Seafood salad with prawns, octopus, cuttlefish, cherry tomatoes, Taggiasca olives, potatoes and fresh basil oil | 13*

*Allergens: fish, crustaceans, molluscs*

## MARGARO'S KNIFE-CUT 🌾

*Knife-cut Fassona beef with Castelmagno cheese, misticanza and hazelnut crumble | 12*

*Allergens: dairy products, nuts*

## VITEL TONNÈ "baked in pink" 🌾 🌊

*Veal tonnè with pink cooking and caper flowers | 12*

*Allergens: eggs, fish, sulphites*

## THE "PARMICIANA" *as it was once made* 🌿

*Aubergine parmigiana original recipe, just as it was once made | 9*

*Allergens: gluten, dairy products*



# Fresh filled pasta "closed by hand"



## THE PLIN OF CARBONARA

Hand-sealed ravioli del plin filled with carbonara sauce with guanciale butter | 14

Allergens: gluten, dairy products, eggs

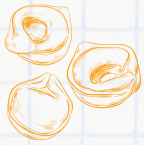
Speciality  
Maccheria



## TRUFFLE GIRELLA

Pappardella filled with creamy 36-month Parmigiano Reggiano, culatello and potatoes, hand-sealed with hazelnut butter, thyme and fresh black Alba truffle | 16

Allergens: gluten, eggs, dairy products



## SEAFOOD CAPPELLACCI

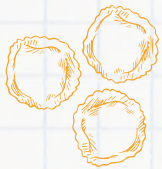
Hand-tied cappellacci stuffed with swordfish, potatoes and parsley spadellati with swordfish ragout, cherry tomatoes and fresh basil | 14

Allergens: gluten, dairy products, eggs, fish

## AGNOLOTTI FROM PIEDMONT

Hand-sealed agnolotti stuffed with Piedmontese meat in roast sauce | 13

Allergens: gluten, celery, eggs, dairy products, sulphites



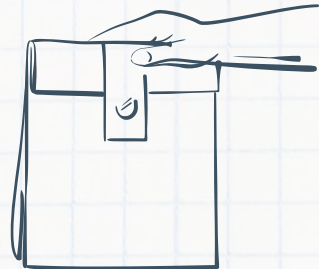
## BUFFALO GNOCCOLONI

Handmade gnocchi filled with buffalo from Campania and basil pesto with basil macerated cherry tomatoes and dried olives | 12

Allergens: gluten, eggs, dairy products, nuts

Did you know?

**YOU CAN ORDER OUR FRESH PASTA AND ENJOY IT DIRECTLY AT HOME!**





# Fresh pasta "as it used to be"

## SCIALATIELLI AMALFITANI

Handmade Campania Scialatielli with original basil seafood dough | 15

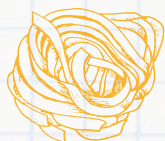
Allergens: gluten, dairy products, eggs, shellfish, sulphites, lupine, fish



## FLAMBÈ FETTUCINE WITH TRUFFLE

Hand-cut pure yolk fettuccine whipped in 36-month Parmigiano Reggiano and flambéed in brandy with fresh black Alba truffle | 17

Allergens: gluten, milk, eggs, sulphites



## CAVATELLI FROM NERANO

Handmade semolina cavatelli molisiani with 'trombetta di albenga' courgette slices, provolone del monaco IGP and mint | 10

Allergens: gluten, milk



## RAVIOLES FROM VAL VARAITA

Handmade Melle gnocchi covered with melted butter noisette | 12

Allergens: gluten, dairy products, eggs



Typical Melle dish!

## TONNARELLI WITH BLACK

Handmade tonnarelli pasta with squid ink with pan-fried prawns, asparagus in double texture, bisque and pistachio granules | 13

Allergens: gluten, eggs, shellfish, nuts



Request large portion +3 (excluding swivel)

Gluten-free proposals | +1

Ask us about the pasta and sauces of the day!

15 MIN

gluten FREE





The larded  
fillet



The sea bass

Second... but not least!



## Second Courses

### THE BRAISED CHEEK 🌾

Tender beef cheeks braised in Nebbiolo wine and cooked at low temperature with crispy Langhe hazelnut polenta Taragna ingot | 19

Allergens: milk, sulphites, nuts

### THE LARDED FILLET 🌾

Fillet of Fassona beef km0 wrapped in crispy bacon with creamed French potatoes and demi-glace sauce | 25

Allergens: sulphites, gluten

### SEA BASS BAKED IN FOIL 🌾 🌊

Sea bass fillet with potatoes, Taggiasche olives and cherry tomatoes with lemon and fresh basil served in foil | 18

Allergens: fish, sulphites

### GRANDMA BIANCA'S MEATBALLS

Tender and tasty minced meatballs prepared according to Grandma Bianca's secret recipe in tomato and pea sauce | 12

Allergens: gluten, dairy products, lupine, eggs

## Sides

### MIXED VEGETABLES 🌿 🌾 🌊

Dish with escarole, potatoes and caponatina | 9

Allergens: sulphites

### ESCAROLE 🌿 🌾 🌊

Sautéed with garlic, oil and a pinch of chilli | 6

### BAKED POTATOES 🌿 🌾 🌊

Baked with rosemary | 6

### CAPONATINE 🌿 🌾 🌊

Of aubergines and peppers with fresh basil and tomato | 6

Allergens: sulphites



# Wines by the glass

## SPARKLING

### PROSECCO VALDOBBIADENE SUPERIORE

Villa Sandi - Veneto | 5

## RED

### NEBBIOLO LANGHE DOC "NATIVO"

Sarotto - Piemonte | 6

### BARBERA D'ALBA "BRICCOMACCHIA"

Sarotto - Piemonte | 5

## WHITE

### GAVI DOCG "BRIC SASSI"

Sarotto - Piemonte | 6

### ARNEIS LANGHE DOC "RUNCNEUV"

Sarotto - Piemonte | 5

Guests wines: discover the proposals of the week!

# Beers - Carrù

## **BOGIA NEN** Birra Origine Piemonte

### Birra Carrù 33 cl. | 6

Golden and slightly cloudy, it is an original Saison produced with Piedmontese raw materials. It has spicy aromas and a pungent, dry and refreshing aroma. The body is medium and the foam persistent.

## **VIA RIPA** IPA

### Birra Carrù 33 cl. | 6

Amber, with ruby reflections, is a Red Indian Pale Ale. The aromas are those of resin and citrus hops, while herbaceous notes and a well-balanced bitter finish embrace the palate. The body is medium and the foam persistent.

## **BOMBARDINA** Double Malt

### Birra Carrù 33 cl. | 6

Golden and clear is a Tripel of Belgian inspiration. Envelops the mouth with the sweet malt and its eclectic structure. On the finish, the aroma and bitter hops create the right balance, calling for a new sip. The foam is compact and persistent.

## **BLANCHE** 🍷 White

### Birra Carrù 33 cl. | 6

White, slightly cloudy, it is a fresh and light Blanche. On the nose stand out the citrus notes of orange peel, which are also found in the mouth, along with the spicy notes of coriander. Nice acidity on the finish.

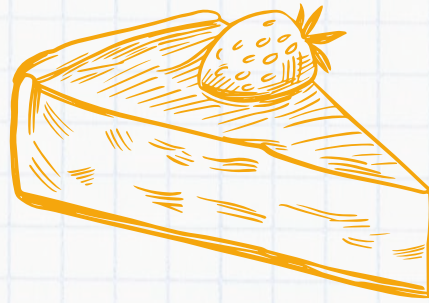
# Drinks

**MOLE-COLA/MOLE-COLA ZERO, ORANGE JUICE BIO, CHINOTTO BIO, GASEOUS BIO, BIO PEACH/LEMON TEA | 3.5**

**WATER Natural/Sparkling 75 cl. Microfiltered (D.M. 25/02) | 2.5**

**WATER SAN BERNARDO 50cl. | 2**





## **THERE IS ONLY ONE WAY TO END A MEAL IN BEAUTY: THE DESSERT!**

*Ask for the menu dedicated to our Staff and let yourself be tempted by the surprising and intense nuances of sweetness.*

*Are you a lover of perfect pairings? For each dessert, we suggest a carefully selected wine that will make the tasting even more intoxicating.*

## **LIFE IS SWEET IF YOU ALLOW IT!**

 Vegetarian

 Gluten-free

 Lactose-free

Covered | 2

*Most of our dishes can also be served in a Gluten Free version.  
For more details, please speak to the waitstaff.*



*In our kitchens we work all the allergens; for the list and/ or more details ask the room staff. In the absence of fresh product will be served fish of excellent quality preserved at -18.*



**FOLLOW US!**

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Pasticcio con cucina