



LIFE • DEATH • MIRACLES

Etic • Respectful • Presumed

We present to you our 3 menus, designed by our resident **chef Fabio Olivero** that reflect the identity of our cooking philosophy.

It is possible to choose a menu or at least 2 single dishes from the various proposals, dessert excluded.

Scan this QRCode to choose your wine:



Wi-fi password: villa2018

LA LANGA 45

A menu dedicated to the discovery of our territory and its products

LA TRADIZIONE	14
Fassona steak tartare and veal with tuna old-fashioned way sauce	
TARTRA'	14
Flan with aromatic herbs, Raschera cheese cream and fava beans sauce	
I MALTAGLIATI	14
Handmade pasta with rabbit ragout sauce with lemon peel	
LA FASSONA	20
Piedmont Fassona meat with seasonal vegetables	
BUNET	8
Chocolate and amaretti pudding	



ANARCHIA LANGAROLA 48

A menu dedicated to the cyclicity and seasonality of vegetables

LA PESCA	16
Peach salade, Valle Macra mozzarella, lemon peel and gazpacho jelly	
GYOZA	16
Vegetarian rice and coj gyoza with mildly spicy soy sauce and grape vinegar	
CARBONARA	16
Hand-made saffron asparagus carbonara	
TOFU	20
Our handmade fried tofu with beetroot sauce	
LA PANNA COTTA	8
Panna cotta on cocoa ground, salted caramel and fresh raspberries	

VILLA GARASSINO 58

This is the menu that expresses the identity of our Villa: tradition meets innovation and the oriental cuisine in a truly unique explosion of flavors

TATAKI	16
Fassona tataki with ponzu sauce and orange	
L'UOVO	14
Egg cooked at 63° on sautéed asparagus and 3 milk cheese sauce	
CLAMS	18
Tajarin with clams, butter and lemon	
L'ORATA	22
Gilt-head bream cooked in the oven with seasona vegetables	
IL SOUFFLE'	8
Chocolate soufflé, creme anglaise and fresh fruit	