

ANIMA

ristorante bistro

our menu

*Our menu offers seasonal dishes and
the best mix of Piemontese and
Italian cuisine, freshly prepared
with local ingredients.*



eat.

relax.

enjoy.

repeat.



aperitifs

Light, refreshing drinks to open your appetite and begin your meal in style.

- Anima Spumante **bianco** · 6
- Anima Spumante **rosé** · 7
- Anima **Alta Langa** bianco · 10
- Alcohol-free Spumante** · 7
- Aperol Spritz** / no alcohol · 10
- Campari Spritz** / no alcohol · 10
- Martini** / no alcohol · 10
- Gin Tonic** / no alcohol · 10
- Draft beer **Lager** · 6/8
- Draft beer **Weissbier** · 6/8

wine by the glass

A curated selection of wines — served by the glass to perfectly complement your meal.

- Anima NEBIANCO **Arneis** · 6
- Anima **ROSATO** · 6
- Anima BARBE - **Barbera** · 6
- Anima NEBIUL - **Nebbiolo** · 7
- Barbera di **NIZZA** · 9
- BARBARESCO** · 13
- BAROLO** · 15
- alcohol-free wine** · 7



Food is Sharing • Shared Tasting Experience



In our kitchen, we believe food is more than nourishment:
it's connection, storytelling, and gesture.

That's why we envisioned an experience to be shared together,
at the table, at a leisurely pace.

S h a r i n g is our invitation.

Our chefs will curate a tasting journey for you, selecting dishes
from the menu, served at the centre of the table
to be shared amongst you.

A simple and genuine way
to savour more flavours, more stories, more emotions.

Let yourself be guided.

We cook - you share.

****For more details on the sharing offer, please check the blackboard or
ask your waiter — we are happy to help! ****

Price per person · 40
(min. 2 person)



Selvaggina



GAME MENU 4 COURSES · 62

CARPACCIO di CERVO 🍷🍷

Venison Carpaccio with red berries and marinated celery stalk

TAJARIN al Ragù di CINGHIALE 🍷🍷 AJHC

Home-made Tjarin pasta with wild boar ragout

CAPRIOLO 🍷🍷 GJH

Deer stew served with creamy polenta

Marron Glace' 🍷🍷🍷 CGM

Chestnut Namelaka (creme), glazed chestnuts,
honey Tuille and cocoa crumble



à la carte



Taglieri

TAGLIERE di Salumi Luiset 🍷🥘^M . 12/18

Board with 3 or 6 cold cuts from the Luiset Farm

Tagliere di Formaggi artigianali 🍷🌿🥘^G . 12/18

Board with 3 or 6 varieties of artisan cheeses

Tagliere misto di Salumi & Formaggi 🍷🥘^{GM} . 14/20

Small or large board with different varieties of cold cuts and cheeses

TOC ed BOSC 🍷🥘^{ACDGM} . 25

Traditional board with a selection of delicious our antipasti for 2 persons
(gluten-free version available)

TAGLIERE di AFFETTATO MISTO & FRICIULE 🍷^A . 18

3 cold cuts & our fried friciule (Piemontese fried flat bread)



Chickpea Farinata

A golden, crispy chickpea flatbread, oven-baked to achieve a crunchy exterior and a soft, tender interior.

Simple yet full of flavour, prepared fresh and served hot straight from the oven.

Ingredients: Chickpea flour, water, extra virgin olive oil, salt, pepper, fresh rosemary.

Al Naturale 🌾🌿🕒 . 8

Farinata Nature, with ground pepper

Vacca blu 🌾🌿🕒^G . 10

Farinata with blue cow milk cheese

Vegetariana 🌾🌿🕒 . 10

Farinata with grilled vegetables



Antipasti

ANIMA Luis Vuitton 🍷🕒DHC . 14

Cold thinly sliced veal roast, veal reduction, caper berry

TAR TRATTATA' 🍷🕒CGM . 14

Hand-chopped raw veal tartare, iced celery, Grana cheese shavings and soy-infused mayonnaise

CROSTONE BIANCO ADG . 12

Toasted bread, creamed salt cod, potatoes and Chimichurri Sauce
(gluten-free version available)

CARPACCIO di CERVO 🍷🕒🛒 . 18

Venison Carpaccio with red berries and marinated celery stalk

Insalate



ANIMA SALAD 🍷🌿🕒GMC . 14

Mixed salad, boiled eggs, toasted hazelnuts, Toma cheese, dried apricots and yoghurt sauce

CAESAR SALAD 🕒AGC . 16

Lettuce, grilled chicken breast from the Miroglio farm, parmesan shavings, tartare sauce & croutons



Primi

TAJARIN AL RAGÙ DI CINGHIALE 🍝 AJHC . 18

Home-made Tajarin pasta with wild boar ragout

PACCHERO 🍝 ACG . 15

Home-made Pacchero pasta alla Carbonara

FUSILLO 🌿 AMG . 15

Home-made Fusillo pasta with pumpkin cream, walnuts and blue cheese cream

ANIMA PLIN 🍝 AJHGC . 15

Plin (Piemontese ravioli) with roast sauce





Cotture Steak

BLEU RARE 35/40°C

Bright red colour – very soft and juicy

RARE 45/50°C

Red colour – soft and juicy

MEDIUM RARE 55/60°C

Pink colour – meat cooked to perfection, tender meat
Recommended for SIRLOIN Steak

MEDIUM 58/65°C

Uniform colour with a slight pink centre – firm but still tender

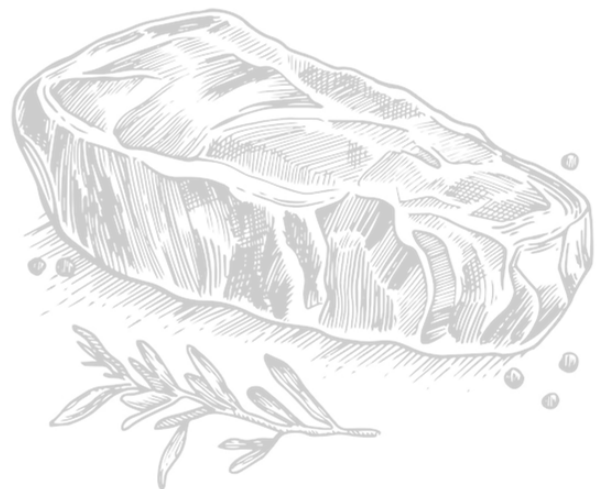
MEDIUM WELL 70°C

Uniform colour without pink centre – firm and slightly dry

WELL DONE 73/75°C

Uniform colour, no pink – very firm and dry

°C core temperature





Secondi

TOMAHAWK 🍷🍷^{GM} . 48 (900g/1kg)

Tomahawk steak served with Chimichurri sauce and maple sirup reduction

SIRLOIN 🍷🍷^G . 32

Sirloin steak served with Chimichurri sauce and maple sirup reduction

POLPETTA ^{AGC} . 18

Veal meatballs served in tomato sauce with soft mashed potatoes

CAPRIOLO 🍷🍷^{GJH} . 22

Deer stew served with creamy polenta

GUANCIA 🍷🍷^{JH} . 24

Veal cheek braised in Moscato wine served with a cauliflower cream

Contorni & Side

PATATINE FRITTE - French fries 🌿^A . 5

PATATE al forno 🍷🌿 . 5

Roasted potatoes with rosemary

VERDURE al forno 🍷🌿^H . 5

Mixed oven vegetables

INSALATA MISTA - Mixed salad 🍷🌿 . 5



Sweet treats...



Dolce & Dessert

@ANIMA Tiramisù 🍷🌿🍷CG . 9

Savoyard with Mascarpone cream, coffee and cacao

Marron Glace' 🍷🌿🍷CGM

Chestnut Namelaka (creme), glazed chestnuts, honey Tuille and cocoa crumble

MACEDONIA di FRUTTA 🌿🍷🍷GC . 9

Osmosis-treated and marinated fruit salad served with gelato

MIMMO ci DELIZIA 🍷🌿🍷GCM . 9

Gelato & sorbets (3 scoops)

TAGLIERE di Formaggi artigianali 🍷🌿🍷G . 12

Board with 3 varieties of artisan cheeses



Digestives

A refined selection to complete your meal and ease into the evening

Anima **Spumante white** · 6

Anima **Spumante rosé** · 7

BARBERA CHINATO · 10

MOSCATO · 5

GRAPPA BERTA · 10

NEGRONI · 10

Espresso MARTINI · 15

La Fine

Coperto / Service · 2.50

Water cl 0,7 · 3

Espresso · 2.50

Cappuccino · 3.00

Grappa · from 5

Amaro · from 5

Ask your waiter for some recommendations.

created by Riccardo · Matteo · Jahid · Kristian · Mario

eat. relax. enjoy. repeat.



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please let us know about any dietary restrictions

all dishes are HACCP conform

 gluten free

 vegetarian

 available all day

 not suitable for take-away/room service

possible allergens

A	gluten	H	celery
B	crustaceans	I	mustard
C	eggs	J	sulphites
D	fish	K	sesame
E	peanuts	L	Lupin beans
F	soya	M	nuts
G	milk	N	mollusks