



ANIMA

ristorante bistro

menu

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



eat.

relax.

enjoy.

repeat.



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 FILETTO di CERVO 🍴🍷🕒

Venison fillet Carpaccio with cabbage, broccoli and Genepy (herbal liqueur) oil

TAGLIATELLE al Ragù di CAPRIOLO 🍴🍷🕒 JACHM

Home-made Tagliatelle pasta with Roe Deer Ragout, Barbera, chestnuts and cocoa powder

CINGHIALE 🍴🍷🕒 GJH

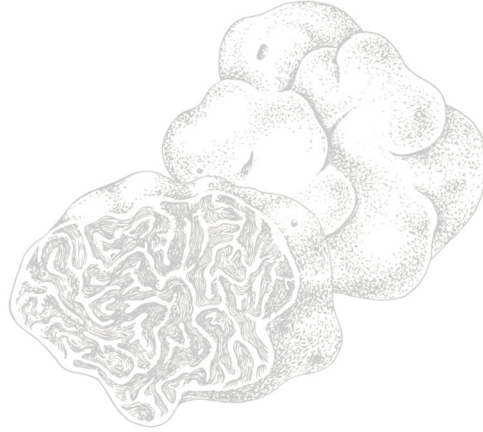
Wild boar in Civet (marinated & slow cooked) with berries and creamy polenta

Marron Glace' 🍴🌿🍷🕒 cgm

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



Tartufo Bianco D'alba



WHITE TRUFFLE MENU 4 COURSES · 100

CARNE CRUDA & tartufo 🍷🍴🕒

Traditional veal tartare & white truffle

TAJARIN 30 tuorli & tartufo 🍷🕒

Tajarin pasta with 30 egg yolks & white truffle

SIRLOIN & tartufo 🍷🕒

Veal controfilletto & white truffle

RICOTTA & tartufo 🍷🕒

Ricotta mousse & Zabaione & white truffle





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 our antipasti, cold cuts and cheese for 2 persons



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

Bra & Funghi 🌾🕒 · 10

Farinata with sausage from Bra and mushrooms

Vacca blu 🌾🌿🕒 · 10

Farinata with blue cow milk cheese

Vegetariana 🌾🌿🕒 · 10

Farinata with grilled vegetables



Antipasti

CARPACCIO di FILETTO di CERVO 🍷🍷🍷 . 18 *Wild Selection*

Venison fillet Carpaccio with cabbage, broccoli and Genepy (herbal liqueur) oil

ANIMA Luis Vuitton 🍷🍷^{CD} . 14

Cold thinly sliced veal roast, fresh tuna tartare, veal reduction, dehydrated anchovy, caper berry

TAR TRATTATA' 🍷🍷^D . 14

Veal tartare with a light Bagna Cauda sauce (anchovies, garlic, olive oil) and green apples

ORTO & ALPEGGIO 🍷🍷🍷^{CG} . 12

Leek flan with Raschera cheese sauce

CROSTONE BIANCO 🍷🍷^{AD} . 12

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

SGOMBRO 🍷🍷🍷^H . 14

Mackerel served on a bed of lentil, leek and cardamom



Insalate

PARISIENNE 🥗🥚🍷CD . 14

Mixed salad, roasted ham, hard-boiled egg, beans, Toma cheese, potatoes, olives and tomatoes

ANIMA SALAD 🥗🌿🥚GM . 14

Mixed salad, chickpeas, toasted hazelnuts, beetroot, Torre cheese, yoghurt sauce with aromatic herbs and spices

CAESAR SALAD 🥗🍗GICA . 14

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

RADICCHIO 🥗🌿🥚GC . 14

Radicchio, caramelized walnuts, apple, Stilton cheese (blue cheese), sweet and sour onion mayonnaise





Primi

TAGLIATELLE al Ragù di CAPRIOLO 🛒 JACHM . 22 *Wild Selection*

Home-made Tagliatelle pasta with Roe Deer Ragout, Barbera, chestnuts and cocoa powder

RISOTTO al FAGIANO 🛒 🌿 GJH . 24 *Wild Selection*

Risotto with pheasant with rosemary and orange zest
(please allow 15 min cooking time)

GNOCCO 🛒 🌿 GCA . 15

Whole wheat flour gnocchi, pumpkin cream, and a pecorino and Black Kale crumble

LASAGNA 🛒 🌿 ACG . 18

Home-made Porcini Mushroom Lasagna

TAJARIN 🛒 AD . 15

Home-made Tjarin pasta with butter, anchovies and bread crumble flavoured with dried tomatoes





Cotture Steak

BLEU RARE 35/40°C

Bright red colour – very soft and juicy

RARE 45/50°C

Red colour – soft and juicy – Recommended for FLAT IRON Steak

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

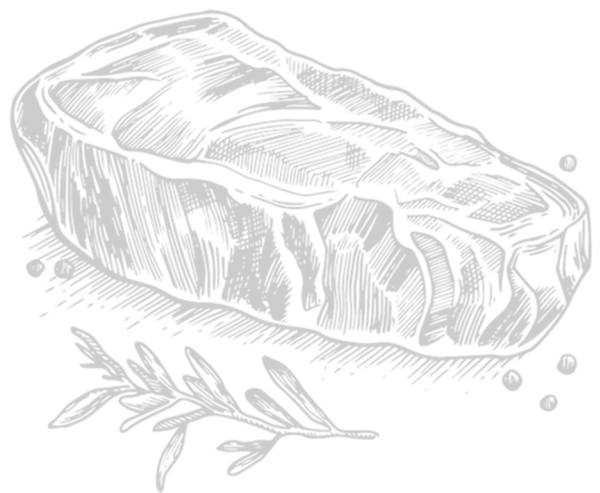
MEDIUM WELL 70°C

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





Steak

FLAT IRON STEAK – 200 gr 🍷🍷🕒⌚GM . 28

With hazelnut butter, celeriac cream and marinated red onions

TOMAHAWK – 900 gr/1kg 🍷🍷🕒⌚GM . 48

With hazelnut butter, celeriac cream and marinated red onions

SIRLOIN – 200 gr 🍷🍷🕒⌚GM . 32

With hazelnut butter, celeriac cream and marinated red onions

Contorni & Side

PATATE al forno 🍷🌿🕒⌚ . 5

Roasted potatoes with rosemary

ERBETTE 🍷🌿🕒⌚ . 7

Beet tops sautéed with garlic, oil and chili

PATATA 🍷🌿🕒⌚ . 5

Baked potato



Secondi

CINGHIALE 🍷🍷🍷🍷🍷 . 22 *Wild Selection*

Wild boar in Civet (marinated and slow cooked) with berries and creamy polenta

ANATRA 🍷🍷🍷 . 25

Seared duck, orange, Pak Choy and red cabbage

TROTA 🍷🍷🍷 . 22

Grilled mountain trout, fennel cream and candied lemon

FRICANDO' 🍷🍷🍷 . 20

Beef Fricandò (stew), black salsify, parsnip and Marsala wine reduction



Sweet treats...



Dolce Et Dessert

Marron Glace' 🍂🍃🕒CGM . 9

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

PERA & CIOCCOLATO 🍂🍃🕒CG . 9

Bavarian cream with Abate pear, pear compote, chocolate biscuit and cocoa cloud

TORTA DI ARANCE 🍃🕒CG . 9

Orange cake with orange sorbet and meringue



La Fine

Coperto / Service · 2.50

Water cl 0,7 · 3

Espresso · 2.50

Cappuccino · 2.50

Grappa · from 5

Amaro · from 5

Ask your waiter for some recommendations.

eat.

relax.

enjoy.

repeat.



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