

# ANIMA

ristorante bistro

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## **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 i s o u r i n v i t a t i o n .**

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.**

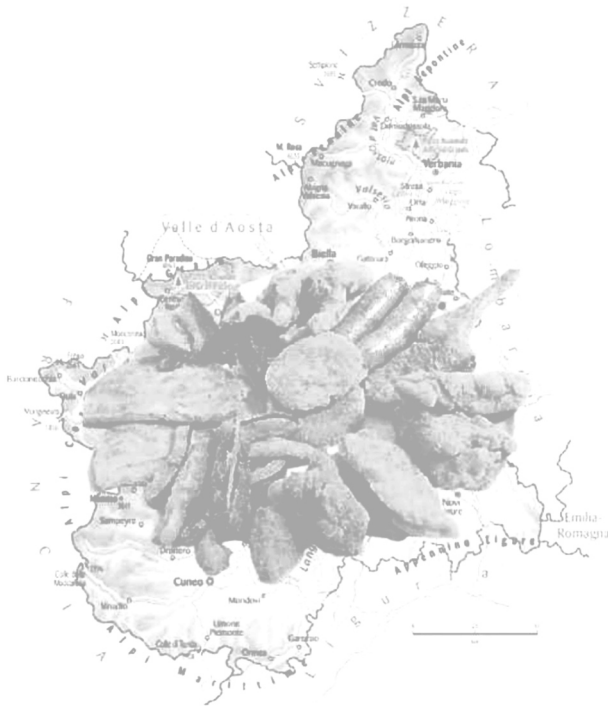
\*\*For more details on the sharing offer, please check the blackboard or  
ask your waiter – we are happy to help! \*\*

Price per person · 40  
(min. 2 person)



# **Fritto Misto alla Piemontese**

## Piemontese style mixed fried food



**PORK SAUSAGE**

**LIVER**

**BRAIN**

**KIDNEYS**

**LUNG**

**APPLE**

**SEMOLIN**

**AMARETTO**

\*\* Must be ordered at least 24 hours in advance – minimum 2 people \*\*

Price per person 🍷 · 30



à la carte



# Taglieri

## **TAGLIERE di Salumi Luiset** 🍷🥩<sup>M</sup> · 12/18

Board with 3 or 6 cold cuts from the Luiset Farm

## **Tagliere di Formaggi artigianali** 🍷🌿🥛<sup>G</sup> · 12/18

Board with 3 or 6 varieties of artisan cheeses

## **Tagliere misto di Salumi & Formaggi** 🍷🥩<sup>GM</sup> · 14/20

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

## **TOC ed BOSC** 🍷🥩🥛<sup>ACDGM</sup> · 25

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

## **TAGLIERE & FRICIULE** <sup>A</sup> · 18

Mixed cold cuts and 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** 🌿🌱🕒 · 10

Farinata with blue cow milk cheese

## **Vegetariana** 🌿🌱🕒 · 10

Farinata with grilled vegetables



## Antipasti

### **ANIMA Luis Vuitton** 🌱🥚🍷<sup>DHC</sup> . 14

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

### **TAR TRATTATA'** 🌱🥚🍷<sup>CGM</sup> . 14

Veal tartare, hazelnut mayonnaise, radishes, rocket and Grana cheese

### **CROSTONE BIANCO** 🌱<sup>ADG</sup> . 12

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

## Insalate



### **ANIMA SALAD** 🌱🥚🍷<sup>GMC</sup> . 14

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

### **CAESAR SALAD** 🌱<sup>AGC</sup> . 16

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

### **RADICCHIO** 🌱🥚🍷<sup>GC</sup> . 14

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



## Esageruma nèn!

As they say in Piemonte: no excess – just balance, honest ingredients, and true flavour.

### **CROQUE MONSIEUR** 🍷🍴AG . 12

Grilled ham and cheese sandwich gratinated with Béchamel sauce

### **SASHIMI – TUNA – SALMON - AMBERJACK** 🍷🍴D . 28

Fish Sashimi served with a cherry-tomato tartare and lime citronette

### **VIETNAMESE SUMMER ROLLS & VENEZUELAN TEQUENOS** 🍷🍴

. 12

Vietnamese vegetable rolls with sweet & sour sauce 🍷🍴K

Venezuelan fried cheese stick 🍷AG

## From our garden

### **TOMATO CAPRESE & BURRATA** 🍷🍴G . 8

Salad of our tomatoes, served with Burrata cheese and basil oil

### **Stuffed Zucchini** 🍷AGC . 8

Zucchini stuffed with ham and cheese

### **AUBERGINE PARMIGIANA** 🍷🍴G . 12

Fried aubergine Parmigiana with tomatoes and Scamorza cheese



## Primi

### CASTELMAGNO & PEPE 🛒🌿 AC . 15

Tagliatelle Cacio & Pepe style but with Castelmagno cheese

### 3 POMODORI 🌿 AC . 14

Potato gnocchi with a 3-tomato sauce and basil pesto

### 30 TUORLI 🛒 ACGD . 15

Tajarin made with 30 egg yolks, anchovy butter, sun-dried tomatoes and breadcrumbs





# 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

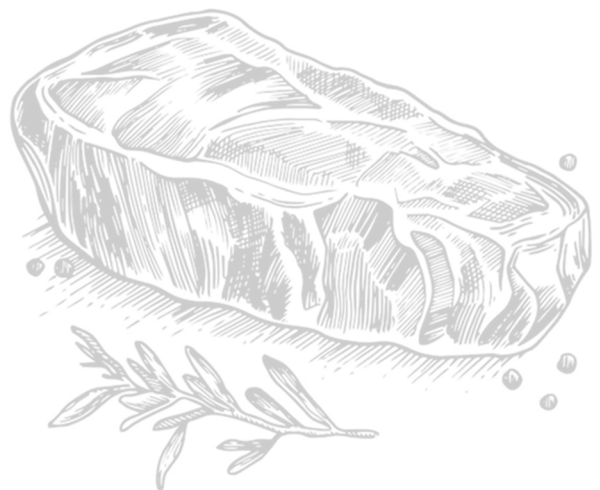
MEDIUM WELL 70°C

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

### **SIRLOIN** 🍷🍴🕒<sup>G</sup> . 32

Sirloin steak served with Chimichurri sauce and gratinated artichokes

### **GRISSINOPOLI di FASSONA** 🍷<sup>ACJ</sup> . 25

Schnitzel-style Fassona meat on the bone breaded with Grissini crumbs, coleslaw and BBQ sauce

### **POLPETTE al SUGO** 🍷<sup>AGC</sup> . 18

Veal meatballs served in sauce with soft mashed potatoes

### **AGNELLO** 🍷🍴🕒<sup>GJ</sup> . 22

Lamb skewers with Tzatziki yogurt sauce, cucumber, dill and garlic

## Contorni & Side

### **PATATINE FRITTE** 🍷<sup>A</sup> . 5

French fries

### **PATATE al forno** 🍷🍴🕒 . 5

Roasted potatoes with rosemary

### **VERDURE al forno** 🍷🍴🕒<sup>H</sup> . 5

Mixed oven vegetables

### **INSALATA MISTA** 🍷🍴🕒 . 5

Mixed salad



Sweet treats...



## Dolce & Dessert

### **@ANIMA Tiramisù** 🍷🌿🕒CG . 9

Traditional Tiramisu with Mascarpone cream and ladyfingers

### **@ANIMA Burger Brioches** 🍷🌿🕒ACG . 9

Gelato filled brioche

### **STRAWBERRY** 🍷🌿🕒GMC . 9

Strawberry Bavarian cream with almond streusel

### **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 · 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

B crustaceans

C eggs

D fish

E peanuts

F soya

G milk

H celery

I mustard

J sulphites

K sesame

L Lupin beans

M nuts

N mollusks

