



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 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)



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 & FRICIULE ^A . 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 🍷🍷DHC . 14

Cold thinly sliced veal roast, veal reduction, caper berry

TAR TRATTATA' 🍷🍷CGM . 14

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

CROSTONE BIANCO ADG . 12

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

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



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

FRITTATA 🍷🌿^{CG} . 12

Potato and onion Frittata with fermented Black Garlic sauce

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 . 9

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

VONGOLE & GAMBERI 🍷 ACBDJ . 16

Tagliatella with clams, shrimps in their bisque

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

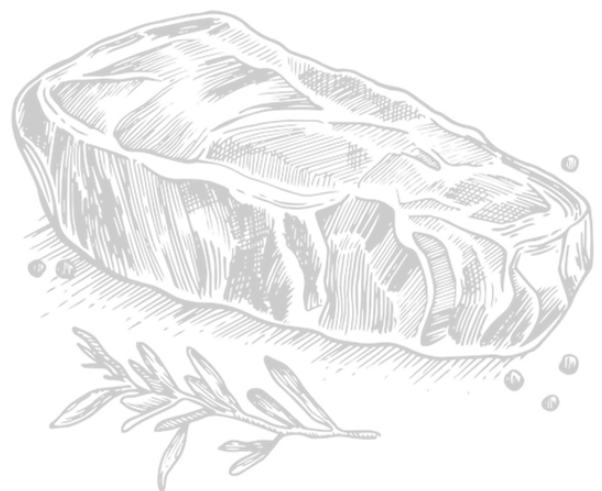
MEDIUM WELL 70°C

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 🍷🍷^G . 32

Sirloin steak served with Chimichurri sauce and Spinach with raisins & pinenuts

SCORFANO 🍷^{DJ} . 24

Red Scorpionfish with a courgette, mint and cherry tomato crust

BRANZINO 🍷^{DJ} . 22

Baked Sea Bass on a bed of peas and caramelised onions

POLPETTE al SUGO ^{AGC} . 18

Veal meatballs served in sauce with soft mashed potatoes

AGNELLO 🍷🍷^{Jl} . 24

Rack of lamb with Chimichurri sauce and smoked aubergine

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

Traditional Tiramisu with Mascarpone cream and ladyfingers

@ANIMA Burger Brioches 🍷🌿🕒ACG . 9

Gelato filled brioche

PESCA 🍷🌿🕒CG . 9

Crème Catalan with peaches

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