

good **cuisine** and good **wine** from **Piedmont**



Goliardi

*Menu*





# *Cerea neh!*

A philosophy, a culture, a lifestyle,  
a way of greeting that contains traditions,  
ancient stories and pride of Piedmont.

The same typicality that we have always looked for  
to transmit with passion here, to the Goliards.

Typical dishes of the Piedmontese tradition,  
a refined selection of ingredients and flavors  
for a unique mix of tradition and novelty.

A new style, goliardic, subalpine because, let's face it,  
at the end of the meal, we would like you too  
you greeted us with a proud "Cerea neh!".



# Salads

Selected ingredients, from the garden to the table!

## **La Mafalda**

Lettuce, corn, tomatoes, ham, valerian, celery and Grana Padano cheese.

## **L'Olivia**

Valerian, fennel, walnuts, boiled egg, ham and Grana Padano cheese.

## **La Lucia**

Tomato, buffalo mozzarella, olives and basil.

# Appetizers

Freshly prepared and best enjoyed with an excellent glass of wine!

## **Il goliardo**

Mixed cold cuts and cheeses served with “home made” sauces.

## **Il gustoso**



Large assortment of Piedmontese cheeses served with “home made” sauces.



# Starters

Traditionally good, try them one by one...

## **La battuta all'antica**

Beef tartare with mustard, egg yolk, capers and chives.

## **Il vitel tonnè**

Beef cooked to pink point with tuna sauce based on mayonnaise, tuna, anchovies and caper powder.

## **Il carpaccio**

Beef carpaccio marinated in white wine and pink pepper with Grana Padano cheese foam.

## **L'insalata russa**



Mix of boiled vegetables with mayonnaise, served with focaccia croutons.

## **La granda**

Marinated beef tartare on dried tomato cream cheeses, valerian and hazelnut.

## **La vellutata**



Spring onion and peas cream soup with homemade bread croutons and battered tomatoes.

## **Il burro e l'acciuga**

Alpine butter with Cantabrian anchovies served with hot crusty bread.



# The First Courses

The crown jewel of Italian cuisine, Goliardi exclusive delicacies.

## Le chicche



Small potato gnocchi served with Castelmagno cheese cream and black truffle.

## I plin

The term plin means pinch in Piedmontese dialect. The dough is in fact closed with a small pinch, a quick and delicate movement. Every bite is an explosion of tradition and history, and eating them is a bit like taking a trip to the heart of the Langhe. Prepared with the traditional stuffing of three roasts: veal, pork, rabbit and sautéed with their stock.

## I gobbi

Classic ravioli, filled with meat of beef and served with alpine butter and sage.

## Il ris8

Risotto with Iranian saffron cheese, served with pork cheek braised with red wine.

## I tajarin

Tagliolini with lamb cacciatore ragù.

## I tondi

Ravioli filled with ricotta and spinach with rabbit sauce, blended with white wine and dried tomatoes.

## I rossi

Red ravioli filled with burrata cheese sautéed with beef meat and courgettes.



# The Second Courses

Whether for lunch or dinner, a second course from Goliardi is always good!

## **Il polletto**

Chicken cooked at low temperature with aromatic herbs and paprika, served with chicory with garlic, olive oil and chilli pepper.

## **La tagliata**

Beef sirloin grilled with Barolo wine sauce, mashed potato and salt flakes.

## **Il cacciato**

Deer shank with mustard and fried polenta.

## **Lo spezzato**

Stewed rabbit with raisins and pine nuts.

## **Il porco**

Pork tomahawk in reverse searing with black pepper top quality artichoke chips and Grana Padano cheese mayonnaise.

## **L'agnello**

Sliced lamb served at a pink point on fennel purée and smoked salt.

## **Le chiocciole**

Gratinated snails with herbs.

In the season, we deal with fresh truffles and porcini mushrooms!!!  
(please ask our staff)



# The Fish...

Even in Piedmont! A sea of dishes offering a delicious mix.

## **L'incive**

Fried anchovies filled with cheese and potatoes on a cream courgette and sour cream.

## **I farciti**

Ravioli with squid ink filled with red mullet and served with fresh tomatoes, olives and almonds.

## **Il calamaro**

Squid stuffed with hazelnut and chard on potato cream and cuttlefish ink, fried polenta and battered tomatoes.

# A taste of Rome

Local dishes.

## **La classica**

Mezzemaniche all'Amatriciana pasta... top quality tomato, pork cheek and Pecorino cheese.

## **Mezzelune cacio e piselli**



Ravioli filled with Pecorino cheese, pepper and peas, served with butter and spring onion.



# Children's menu

## Little kind of pasta

Choice between: tomato sauce, pesto sauce, butter and Parmesan cheese

## Chicken naggy

## French fries

Please note that in this restaurant, for food safety, we only serve food that has undergone a blast freezing process and maintenance at negative temperature (abbattimento) except for meats, cheeses, vegetables and some other products.

## Allergens

In this exercise are given foods that may contain certain types of allergens or their tracks.

**CHECK WITH OUR STAFF!**



# Beer

Served in a 33 cl bottle.

**Ichnusa blonde lager**

**Moretti blonde cold filtered l lager**

**Moretti the red bock**

**Moretti Ipa**

# Beverages

**Soft drinks 33 cl bottles**

**Coca-cola, Coca-cola zero, Fanta, Sprite**

# Water

**0.75 L bottle (still or sparkling)**



# Coffee

Table coffee service only for those having lunch or dinner.

**Regular or decaffeinated**

**Cappuccino**

**Caffè Americano**

# Cocktails & Digestifs

**Cocktails**

**Digestifs**

(Please ask our staff)



