ALLERGENS

Appetizers

PICO Bruschetta(1-3-4-7) • Tonno di Coniglio (9)
Vitello tonnato (7) • Fried Cauliflower (1-3-4-7-12)

First Courses

Tajarin with Veal Ragù (1-3-9-12) • Rigatoni alla genovese(1-7-12)
Rabaton (1-3-7) • Pasta with Beans and Mussels (1-4-12-14)

Main Courses

“Grandma Rosa’s” Meatballs (1-3-7) • Soft-Boiled Egg (3-7)
Cod Brandade (* - 1-4-7) • Braised Fassona (9-12)

Desserts

Rum Babà (1-3-7) • Panna cotta gelato (1-3-7)
Hazelnuts Bavarian cream (1-3-7-8) • Tiramisù (1-3-7)

The numbers indicated next to each dish indicate the presence of allergens in accordance with EU Reg. 1169/2011. Please refer to the list below. Please inform us of any allergies or food intolerances.

ALLERGEN LIST

1 gluten - 2 crustaceans - 3 eggs - 4 fish - 5 peanuts - 6 soy - 7 milk - 8 nuts - 9 celery - 10 mustard - 11 sesame seeds - 12 sulfur dioxide and sulfite - 13 lupin beans - 14 shellfish

In the absence of fresh products, foods marked with (*) can be replaced by frozen or frozen products of the same quality in accordance with EC Regulation 853/04. Fish intended to be consumed raw or practically raw has been subjected to preventive remediation treatment in accordance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

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pico BISTROT IN MADERNASSA

AUTUMN 2025

pico BISTRO IN MADERNASSA

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Appetizers

- PICO BRUSCHETTA 16
  Homemade sliced loaf, Fassona beef tartare, slightly smoked anchovy butter, Burgundy truffle. (also available with White Truffle at daily market price)
- TONNO DI CONIGLIO 16
  marinated rabbit Piemont-style in a delicate sweet-and-sour condiment
- VITELLO TONNATO 16
  Chilled veal carpaccio with a delicate tuna sauce and freeze-dried Pantelleria capers
- FRIED CAULIFLOWER 14
  with pickled bell pepper, lemon mayonnaise and anchovy pearls

First Courses

- TAJARIN WITH VEAL RAGÙ 16
  Egg tagliolini with traditional ragù
- RIGATONI ALLA GENOVESE 18
  With beef ragù and slowly braised onions
- RABATON 16
  Ricotta and herbs gnocchi, melted butter, and Cuneo ham
- PASTA AND BEANS WITH MUSSELS 16
  Tubettini short pasta with cannellini beans and mussels

Main Courses

- "GRANDMA ROSA'S" MEATBALLS 18
  With beef, San Marzano tomato sauce, and Pecorino cheese
- SOFT-BOILED EGG, CASTELMAGNO CHEESE FONDUE AND CERVERE LEEKS 18
  Soft egg on fondue, leek variations, and black truffle crumble
- COD BRANDADE WITH BROCCOLI CREAM AND BLACK OLIVES 20
  Codfish*, with broccoli and Mediterranean flavors
- BRAISED FASSONA BEEF CHEEK IN NEBBIOLO WINE 20
  Served with pumpkin cream and mixed salad greens dressed with Barolo vinegar

Desserts

- RUM BABA 9
  Soft leavened pastry soaked in rum with Chantilly cream
- PANNA COTTA GELATO 9
  Served with red berries marinated in Sherry vinegar
- HAZELNUT BAVARIAN CREAM 9
  With pear coulis
- TIRAMISÙ 9
  Savoiardi maison, coffee crumble and granita, fior di latte gelato, mascarpone mousse and cocoa

TABLE CHARGE	3
WATER	3
COFFEE	2