



# Vintriga

ENOTECA | COCKTAIL | CUCINA

# ALLERGENS

Dear Customers,  
we inform you that we may process the following allergens.

For any doubt or information  
You can ask the staff for the allergen table.



*Vinfriga*  
ENOTECA | COCKTAIL | CUCINA



Welcome,

Vintriga is a project that was born in 2019 with the aim of bringing quality wine, cocktails and food to your table, selecting products and suppliers that can guarantee our idea of food and wine experience.

In addition to being organic, Vintriga is also eco-sustainable, as it is powered by 100% Green energy.

We have specifically chosen materials made by selected specialized and certified low Co2 emission companies, adhering to WWF initiatives, and with the aim of preserving environmental protection.

We, the Vintriga guys, are pleased to welcome you here, in our restaurant.

Now it's time to wish you a pleasant experience and buon appetito!

*Vintriguys*

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## TRUFFLE MENU'

Piedmontese Fassona raw meat.



Traditional Tajarin with Isigny butter.

CBT Egg with Fontina cheese fondue.



Custard ice cream.



150

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## STARTERS

Baked potato pie with cocoa blue goat cheese  
fondue.

12



Seared C.B.T octopus with honey beet cream  
and Bufala mozzarella emulsion.

14



Fassona raw meat, purple Sanremo shrimp and  
mayonnaise with Taggiasca olives.

16



Selection of raw fish based on the catch.

25



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## FIRST COURSES

Risotto with porcini mushrooms cream, raw Fasolari and ginger crumble.  
(Minimum two servings.)

16

Black tortelli filled with anchovy, yellow Petrilli tomato and black tortello filled with octopus "alla Luciana".

14

Cream of Hokkaido pumpkin and hazelnuts, black truffle.

12



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## SECOND COURSES

Fried squid, anchovies and prawns with mango,  
curry and ginger sauce.

14

Seared Bonito fish, Jerusalem artichoke  
sponge, crusco pepper and Dashi soup.

18

Dry tripe, Borlotti bean cream with rosemary,  
crunchy speck and parmesan wafer.

16

Our selection of cheese.

12





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## DESSERTS

Mascarpone cheese cream, cocoa Savoy biscuits with pear and hazelnut sauce.

8

Hot Gianduja chocolate, chopped hazelnuts, crumbled vanilla and coffee wafer.

6

Panna cotta with Marron Glacé, biscuit crumble.

8

Service

2