Il Cucchiaio di Legno

... to start,
selection of Spumanti and Idromele

Cocchi - Cocconato (AT)

COCCHI Brut Spumante Brut Metodo Martinotti € 4

70% Pinot Nero 30% Chardonnay

Orsolani - San Giorgio Canavese (TO)

AURORA CUVEE TRADIZIONE Spumante Extra Brut Metodo Classico 2015 € 5

100% Erbaluce affinato sui lieviti 36 mesi

Enzo Boglietti - La Morra (CN)

MILLESIMATO ALTA LANGA ROSE' Spumante Rose' BIO Metodo Classico 2011 € 6

100% Pinot Nero affinato sui lieviti 60 mesi

Contratto - Canalli (AT)

MILLESIMATO Spumante Pas Dose' Metodo Classico 2013 € 6,5

80% Pinot Nero 20% Chardonnay affinati sui lieviti 48 mesi

Cento Acri - Orta San Giulio (NO)

IDROMELE Acacia Dry € 3

Dry mead 100% Acacia – Our production

AGRICULTURAL OVEN

100% TERRITORY

THE AGRICULTURAL PIZZA was born from the need to promote the Territory with its small artisan realities during the covid-19 crisis.
An innovative culinary project began, preceded by 8 years of passionate study of the art of baking.

23-04-2020

Luigi Spirolazzi

#Werestartfromtheterritory #Thebestartisanproducts

INGREDIENTS

ORGANIC FLOUR	Mulino Sobrino, La Morra (CN)
ORGANIC FLOUR	Mulino Marino, Cossano Belbo (CN)
ORGANIC TOMATO	Cooperativa Agricola Allafonte, Prato Sesia (NO)
OIL E.V.O.	Azienda Agricola Piero Veglio, Moncalvo (AT)
MOZZARELLA AND RICOTTA CHEEESE	Fattoria l'Agrifoglio, Bolzano Novarese (NO)
BUFALA AND BURRATA MOZZARELLA	Fattoria Facchi, Oleggio (NO)
GRANA FROM PIEDMONT	Fattoria Fiandino, Villafalletto (CN)
ORGANIC VEGGIES	Orto Biologico Casaverde, Maggiate (NO)
BEEF AND VEAL	Azienda Agricola Paolo Annichini, Maggiora (NO)
PORK AND SALAMI	Azienda Agricola Valsesia, Sillavengo (NO)
TROUT FROM OSSOLA VALLEY	Ittica Sara Mittag, Domodossola (VB)
EGGS	Azienda Agricola F.lli Preti, Cureggio (NO)
CARNAROLI RICE d.o.p.	Azienda Agricola Barone, Ghislarengo (VC)
PIEDMONT HAZELNUTS i.g.p.	Azienda Agricola La Venaria, Romagnano Sesia (NO)
CHOCOLATE AND COCOA	Audere Lacioccolata, Borgomanero (NO)

OUR CUISINE

FRUIT AND VEGGIES SALAD

Salad of Fruit and Veggies with Piedmont Hazelnuts and Potato Chips — €10

PALETTA FROM COGGIOLA by CLAUDIO MARABELLI

Cooked Pork Paletta served with freshly grated Horseradish — €12

BUFALA CHEESE AND PIERINO BONA'S SMOKED HAM FROM VIGEZZO VALLEY

Bufala cheese from Oleggio and Raw Smoked Ham from Vigezzo Valley — €16

VEAL SILVERSIDE

Silverside cooked at low temperature, Tuna sauce and our Fruit Mustard — €16

BEEF TARTARE

Beef Tartare served with Vegetable Charcoal Aubergines cream, Piedmont Grana Cheese and Chestnut Honey — €16

ARANCINO OF THE TERRITORY 80g

Fried Arancino with typical Risotto from Novara made with Angelo Barone Carnaroli Rice,
Duja salami from Sillavengo and Toma cheese from Crodo — €4

VEGGIE GARDEN ARANCINO 80g

Fried Arancino made with Angelo Barone Carnaroli Rice,
Peas, Aubergines, Organic Tomatoes and Toma cheese from Sesia Valley — €4

POTATOES GNOCCHI with “MONOCOCCO”

Home Made Potatoes Gnocchi made with Piedmont Monococco Organic flour, served with seasonal ingredients — €16

THE TWO PARMIGIANE..

Zucchini with Piedmont Fiandino Grana cheese
Aubergines, Organic Tomatoes, Piedmont Grana cheese waffle and Bufalo Burrata cheese — €13

BEEF DIAPHRAGM

Beef Diaphragm cooked with Elvo Doppelbock beer, served with Organic Veggies and raw Audere Cocoa — €20

TRIPE

Stewed Veal tripe with Borlotti Beans, served with Unsalted Crunchy Bread and Oil EVO “Origini” — €16

PORK CHEEK

Pork Cheek cooked at low temperature served with Polenta from Beura and drops of red Bagnetto sauce — €18

TASTING MENU' 💯 TERRITORY

Tasting experience between our CUSINE and THE AGRICOLTURAL OVEN in 10 courses — €38

AGRICULTURAL OVEN 💯 TERRITORY

AGRICULTURAL PANINO

BREAD AND PORK — €14

Panino made with Cereal Organic Flour by Mulino Marino,
Pulled Pork from Sillavengo cooked at low temperature 10h in the smoker,
Organic Zucchini from Maggiate, Mozzarella from Bolzano Novarese,
Confit Cherry Tomatoes, Potato Chips

BREAD AND BEEF — €15

Panino made with Piedmont Organic Flours and Toasted Wheat by Pietro Zito,
Smoked Beef from Maggiora cooked at low temperature up to 52 °C to the Heart,
Organic Salade from Maggiate, Horseradish Mayonnaise, Potato Chips

FOCACCIA

TRIPLE FOCACCIA — €12

Organic dough made with Piedmont Flour leavened fro 24h – Giovanni Tesauro Method
1/3 of Focaccia with Rosemary and Potatoes
1/3 of Focaccia with Organic Tomato sauce, Mozzarella from Bolzano Novarese and Basil
1/3 of Focaccia with Ham from Sillavengo and Ricotta cheese from Bolzano Novarese

STRACCHINO AND DUJA SALAMI FOCACCIA — €12

Organic dough made with Piedmont Flour leavened for 24h – Giovanni Tesauro Method,
Stracchino from Bolzano Novarese, Duja salmi from Sillavengo,Confit Cherry Tomato and Basil

“THE GOURMET”

... THE CHEF'S CHOICE — €18

High Hydration Crunchy Organic dough made with Piedmont Flour leavened for 48h,
divided into six parts garnished with seasonal products personally choosen
by the Chef Luigi Spirolazzi

#OPSi'mNOTaCALZONE — €16

Organic dough made from Piedmont Flour leavened for 48h,
Salad of Organic Veggies, Confit Cherry Tomatoes,
Bufalo Burrata cheese from Oleggio, Ham from Sillavengo and Piedmont Grana flakes

CRUNCHY SLICES

ORGANIC TOMATO, BUFALO BURRATA CHEESE AND BASIL €13

High Hydration Organic dough made with Piedmont Flour leavened 48h,
Organic Tomato sauce by Allafonte, Bufalo Burrata cheese from Oleggio,
Piedmont Fiandino Grana cheese, Oil EVO “Origini” from Moncalvo and Basil

PIERINO BONA'S SMOKED HAM FROM VIGEZZO VALLEY €15

High Hydration Organic dough made with Piedmont Flour leavened 48h,
Ricotta cheese from Bolzano Novarese, Smoked Ham from Vigezzo Valley,
Organic Veggies according to season, Oil EVO “Origini” from Moncalvo

ORGANIC VEGGIES, TOMA CHEESE FROM SESIA VALLEY AND STRACCHINO €13

High Hydration Organic dough made with Piedmont Flour leavened 48h,
Organic seasonal Veggies ,
Toma cheese from Sesia Valley, Stracchino from Bolzano Novarese,
Piedmont Fiandino Grana cheese, Oil EVO “Origini” from Moncalvo and Basil

AGRICULTURAL PIZZA

ORGANIC TOMATO, MOZZARELLA, CHERRY BUFALA CHEESE AND BASIL €13

Organic dough made with Piedmont Flour leavened 48h,Organic Tomato sauce by
Allafonte,Mozzarella from Bolzano Novarese, Piedmont Fiandino Grana cheese,
Bufala cheese from Oleggio, oil EVO “Origini” from Moncalvo and Basil

SAUSAGE FROM SILLAVENGO, SMOKED BUFALA CHEESE AND ORGANIC VEGETABLE €14

Organic dough made with Piedmont Flour leavened 48h, Organic Vegetables from Maggiate,
Mozzarella from Bolzano Novarese, Smoked Bufala cheese from Oleggio,
Drops of Organic Tomato sauce, Sausage from Sillavengo, Oil EVO “Origini” from Moncalvo

TROUT FROM OSSOLA VALLEY, ZUCCHINI FLOWERS AND “BAGNA CAUDA”ANCHOVY SAUCE €15

Organic dough made with Piedmont Flour leavened 48h, Mozzarella from Bolzano Novarese,
Zucchini flowers, Zucchini, Smoked Trout by Sara Mittag,
Drops of Anchovy sauce, Oil EVO “Origini” from Moncalvo and Basil

Home Made Bread leavened for 48h and Grissini Made with Toasted Wheat

WATER Micro-filtered €2

COFFEE from COMERO Pratosesia €2

DESSERT

PESCHE-	Stuffed baked Peaches whit Amaretto biscuits filling	€5
TAVOLOZZA -	Selection of three types of desserts	€5
FRIABILE -	Hazelnut biscuits with mascarpone cream	€5
GIANDUJA -	Home made ice-cream with gianduja hot chocolate cream	€5
AFFOGATO -	Home made fior di latte ice-cream with coffee and dark chocolate	€5
CREMOSO -	White chocolate mousse with toasted almonds	€5

On request, gluten free dessert avaible

BEER 100% TERRITORY

You are all aware of our passion for wine, but only few of you know about our love for HOMEBREWING.

So come, join us and raise your glass to beer's wounderful and exciting experience.

Cheers!

MaCRO-BREWERY

G. MENABREA e Figli Birrificio di Biella

-BLONDE	€3	33cl
VOL. 4.8%		
-AMBER	€3	33cl
VOL. 5%		

These are the twoclassics beers that made the history of Menabrea.

We always have Menabrea blonde or amber in our fridge.

-UNFILTERED "Arte in Bottiglia"	€3.5	33cl
VOL. 5.2%		
-PILS "Arte in Lattina"	€3.5	33cl
VOL. 5.2%		

MENABREA has delayed the launch of its unfiltered..

They have been able to study two truly intriguing beers.

Pils win with its elegance. The unfiltered is fresh and easy to drink.

MiCRO- BREWERY

BALADIN Birrificio delle Langhe

-ISAAC **€18** 75cl

VOL. 5% IBU 18 AROMA Lemon and Orange zest and spices

Teo Musso founder of BALADIN is the inventor of craft beers in Italy.

Our favourite, the BALADIN, is dedicated to his son Isaac.

WHITE beer, with hints of cerals and flowers, citrus and spicy notes.

A bitter touch create the perfect combionation with its sweet taste of malts and cerals.

100VENTI Birrificio di Borgomanero

-American BIANCHINA **€16** 75cl

VOL. 4.9% IBU 16 HOPS Galaxy, Mosaic

American Wheat beer style!

Yes, it's a WHITE beer, but its aroma characteristics are similiar to the American fruity beers.

Brimming with youthful fruity lemon/orange and sweet tropical fruits aromas.

-ROGER BITTER **€16** 75cl

VOL. 4.6% IBU 20 HOPS Northdown, Challenger

ROGER from Brewer 100Venti is a tribute to this style.

AMBER, drinkable, with toasted notes of caramel and toffee that goes well with the hints of the English hops.

Dr. BARBANERA Birrificio di Cavallirio

—ORA D'ORA a.p.a. € 16 75cl

VOL. 5.5% IBU 55 HOPS Cascade, Amarillo

The hour preceding sunset. Amber color, unfiltered. Hoppy and fruity, among the many aromas stand out pineapple and grapefruit. This APA is a medium-bodied beer with low to medium caramel, and carries with it a toasted maltiness. American pale ale is one of the most food-friendly styles to enjoy.

—FATTUCCHIERA € 7.5 33cl

VOL. 4.2% IBU 30 HOPS Fuggle, Target, Styrian Golding

High fermentation beer. Multiple aromas among which coffee and liquorice are very recognizable. Juniper berries give particularity toghether with the very light smoked. .

HORDEUM Birrificio Agricolo di Novara

The concept behind Hordeum comes first.
Hordeum's goal is to get 100% of raw materials from local territories, and they are very close to the result!
In spite of the costs, these guys have decided to work the products of Novarese agriculture as Carnaroli rice d.o.p and Spelled. Making beer with these cereals requires knowledge!
REGINA beer 100% Carnaroli rice d.o.p., BLOND with low fermentation, fresh and thirst-quenching.
CONTINA beer with Spelled and a pinch of Rye, WHITE but not too spicy, tasty and fresh.
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—REGINA al Riso €13 50cl

VOL. 4.8% IBU 25 HOPS Perle, Bavaria Mandarina

—CONTINA al Farro €7.5 33cl

VOL. 5.5% IBU 13 AROMAS Bucce d'arancia e Spezie

ELVO Birrificio di Montagna a Graglia di Biella

—PILS

€18 75cl

VOL. 5% IBU 38 HOPS Tettnanger, Mittelfruth

Gentlemen, here we are talking about a BLOND beer with low fermentation!

We still remember the exact moment when we tasted this beer for the first time!

We all drink low-fermented beers practically every day, in fact it is the style of brewing that all commercial producers use.

But tasting a Pils-style beer and being able to distinguish the notes of European hops from malted ones in the glass is not something that you do every day!

Elegant and fresh beer with a riot of fine herbaceous hints both into the nose and mouth. Fantastic.

—WEIZEN

€18 75cl

VOL. 5.5% IBU 18 HOPS Northern Brewer

There is not much to do, the guys at ELVO Brewery are big fans of Bavarian brasserie styles and you can tast it ..

For us, this is the best artisan Weiss in Piedmont. Even, for expert, this is rated as one of the best artisan Weiss in Italy!

Their WEISS fully reflects the style: in the mouth the wheat is the master with its fresh touch into the nose there are

the classic spicy hints of cloves and ripe banana

—HELLER BOCK

€18 75cl

VOL. 7.2% IBU HOPS

—DOPPEL BOCK

€18 75cl

VOL. 7.5% IBU HOPS

Here we are with two Bavarian-style beers capable of winning German brewing competitions. That's right, Elvo manages to rank among the Top Beer in Germany!Elvo is among our favorite breweries! The passion and skill of these guys are unquestionable, however there is a secret behind this success .. WATER.

These beers are made in the mountains with incredibly light and pure water that comes directly from a water source.

Be careful, in addition to being very good, these two beers are dangerously drinkable!

HELLER BOCK, low fermented beer, GOLDEN, with a sweet start balanced by a dry, malty and fruity end and a fresh surprising final note!

DOPPEL BOCK, low fermented beer, AMBER, with sweet notes of malt that gradually turn towards toasted and caramelized. Final dry and full of character!

VINO 100% PIEMONTE

Welcome.... let's talk about wine.

Here below you find a wine selection from our wine list.

If you are brave enoght to immerse yourself onto our wine list, here is the full list..

uqr.to/j3p1

Do not hesitate to ask for any advices.

WINE BY THE GLASS

Wine by the glass selection available at page 3 and 4 of our wine list.

OUR FAVOURITES

CHARDONNAY d.o.c.	Carlin De Paolo	€ 14
ERBALUCE DI CALUSO d.o.c.g.	Orsolani	€ 14
BARBERA D'ASTI “Cursus Vitae” d.o.c.	Carlin De Paolo	€ 14
BARBERA DELLE COLLINE NOVARESI “Vigna di mezzo” d.o.c.g.	Valle Roncati	€ 18
BARBARESCO d.o.c.g.	La Ca' Nova	€ 30
COLLINE NOVARESI “Morenico” d.o.c.	Rovellotti	€ 14
GHEMME d.o.c.g.	Il Chiosso	€ 23
GATTINARA d.o.c.g.	Anzivino	€ 24
NEBBIOLO DELLE COLLINE NOVARESI “Pratogrande” d.o.c.	Monsecco	€ 19
DOLCETTO “Tiglineri” d.o.c.	Enzo Boglietti	€ 19

ALLERGENS AND INGREDIENT INDEX

GLUTINE UOVA LATTICINI PESCE FRUTTA SECCA

POMODORO VERDURA MAIALE MANZO E VITELLO FRUTTA CIOCCOLATO