

LHANGAR

vineria

WINE BY THE GLASS

white

langhe arneis 2023 - agnelli viassone	5 €
langhe bianco "cimpè" 2022 - merenda sinoira	6 €

rosè

"il rosato" 2023 - nervi conterno	6 €
-----------------------------------	-----

sparkling white

alta langa pas dosé "viaventi" 2018 -cordero di montezemolo	7 €
---	-----

red

dolcetto d'alba "san martino" 2022 - bruna grimaldi	5 €
verduno pelaverga "suicristalli" 2022- arnaldo rivera	6 €
barbera d'alba 2023 - bric cenciurio	5 €
nebbiolo d'alba "michet" 2021 - marchesi di barolo	6 €
barolo "funtanin" 2019 - livia fontana	13 €

spritz con alta langa (aperol/campari)	12 €
--	------

gin&tonic	12 €
-----------	------

vermouth&tonic	12 €
----------------	------

negrini	12 €
---------	------

**WINE
LIST**



SORRY, WE CAN'T SPLIT THE BILL

ACCORDING TO SANITARY REGULATIONS IT IS FORBIDDEN TO CONSUME FOOD AND DRINKS
BRING FROM OUTSIDE, THANKS!

LHANGAR

vineria

PLEASE COMMUNICATE ANY ALLERGIES AND/OR INTOLERANCES.

THE LHANGAR WILL NOT BE RESPONSIBLE FOR ANY ALLERGIC REACTIONS TO FOODS NOT PREVIOUSLY NOTIFIED.

FOCACCE

slice of cold veal and tuna sauce (focaccia with black rice flour) <small>1, 3, 6, 11</small>	8 €
butter and cantabric anchovies <small>1, 7, 11, 12</small>	8 €
raw ham and fresh goat cheese <small>1, 12</small>	8 €
schacciata with fresh raw veal sausage and caramelised red onion <small>1, 3, 12</small>	8 €

DISH

baked peppers with tuna patè, anchovies and green sauce <small>5, 11, 12</small>	10 €
cantabric anchovies with green sauce <small>3, 9, 11</small>	10 €
traditional vitello tonnato <small>3, 6, 11</small>	10 €
veal tartare	10 €
lasagna with sausage ragù <small>1, 4, 6, 12</small>	10 €
rabbit simmered in barolo and potatoes <small>3, 4</small>	14 €

PLATTER

bread, extra virgin olive oil, salt flakes of cipro and olives <small>1</small>	4 €
tuma of murazzano <small>1, 3, 8, 9, 12</small>	10 €
raw ham of roccaforte di mondovì <small>1, 8</small>	17 €
selection of local cheese <small>1, 3, 8, 9, 12</small>	17 €
selection of local cold cuts <small>1, 8</small>	17 €
selection of local cold cuts and cheese <small>1, 8, 12</small>	15 €

MINERAL WATER	3 €
COVER	1,50 €

DESSERT

traditional bunet <small>1, 3, 6, 12, 14</small>	5 €
barolo chinato ice-cream, meliga biscuits <small>1, 6, 12, 14</small>	5 €
hazelnut cake, zabaione ice-cream <small>6, 12, 14</small>	5 €
coffee, hazelnut, whipped cream <small>6, 12, 14</small>	4 €

BAROLO CHINATO

terre del barolo	5 €
f.lli alessandria	7 €
schiavenza	7 €
g.d. vajra	7 €
cappellano	8 €
conterno e fantino	7 €

PASSITO

moscato passito la bella estate vite colte	7 €
--	-----

GRAPPE

barolo in oak barrels	5 €
barolo 5 years	8 €
riserva in madeira's barrels	7 €
riserva in sauternes's barrels	7 €
riserva in porto's barrels	7 €
white sgrappa	10 €
white nebbiolo giuseppe rinaldi	10 €
beer distillate	5 €

VERMOUTH

torino red cocchi	6 €
torino pio cesare	7 €
torino red superior sibona	8 €
red superior barbera nascetta marengo	7 €
red ancient formula carpano	7 €
red urlich	7 €
white of timorasso oddero	7 €
white superior of nascetta marengo	7 €

ALLERGENS:
1. GLUTEN
2. PEANUTS

3. SULFUR DIOXIDE
AND SULPHITES

4. CELERY
5. SHELLFISH

6. EGGS
7. SOY

8. SESAM SEEDS
9. MUSTARD

10. LUPINS
11. FISH

12. MILK
13. CLAMS

14. NUTS