

LHANGAR

WINE BAR

Eat, drink Barolo, repeat.



Wine by the glass

White

Langhe Sauvignon 2020, Giacomo Grimaldi [5]

Langhe Arneis 2020, Bruna Grimaldi [5]

Sparkling

Brut metodo classico "Bolletta", Passone Massimiliano [6]

Alta Langa, Enrico Cerutti [6]

Red

Barbera d'Alba superiore "Sarà" 2019, Camparo [5]

Langhe Nebbiolo "Gavarini" 2019, Elio Grasso [6]

Barolo 2016, Mauro Marengo [9]

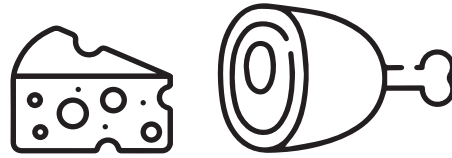
Wine list



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Platter

- Raw ham of Roccaforte [15]
1, 12
- Tuma di Murazzano with honey and jam [8]
1, 12
- Typical cold cuts and cheese for 2 people [12]
1, 12
- Typical cold cuts and cheese for 4 people [20]
1, 12

Focacce

- Raw ham and fresh caprino cheese [7]
1, 7, 12
- Butter and anchovies [6]
1, 7, 11, 12
- Base with black rice flour, crescenza (fresh soft cheese) and raw fresh veal sausage [7]
1, 7, 12
- Base with black rice flour, slice of cold veal and tuna sauce [7]
1, 4, 6, 7, 9, 11

Dish

- Vegetables with tomato sauce, stracciatella of burrata and basil [7]
1, 4, 11, 12
- Millefeuille of carasau bread, buffalo mozzarella and pesto [8]
1, 7, 12, 14

Dessert

- Traditional bunet (typical pudding) of Massimo Camia [4]
1, 6, 12, 14
- Mini hazelnut cake with egnog cream [5]
1, 6, 7, 12, 14
- Hazelnuts Tiramisù [5]
1, 6, 7, 12, 14

1 GLUTEN
2 PEANUTS
3 SULFUR DIOXIDE AND
SULPHITES

4 CELERY
5 SHELLFISH
6 EGG
7 SOY

8 SESAME SEEDS
9 MUSTARD
10 LUPINS
11 FISH

12 MILK
13 CLAMS
14 NUTS