



# Directive Allergens

Dear Customers,

Please report any food intolerances or allergies to your trusted restaurateur in order to be able to serve you in the best possible way...

The legislation, EU Reg 1169 / 2011, identifies 14 substances as causing allergies or intolerances.

(Directive 13 of 2000 implemented with Legislative Decree 181/2003 amending Annex 3 of Legislative Decree 109/06 now listed in Annex 2 of EU Reg. 1169/2011)

1. Cereals containing gluten, namely: wheat (spelt and khorasan wheat), rye, barley, oats or their hybridized strains and derived products, except: (a) wheat-based glucose syrups, including dextrose; b) wheat-based maltodextrins; c) barley-based glucose syrups; d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Shellfish and shellfish products.
3. Eggs and egg products.
4. Fish and fish products, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) gelatine or isinglass used as a clarifying agent in beer and wine.
5. Peanuts and peanut products.

1. Soybeans and soybean products, except: (a) refined soybean oil and fat; b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate based on soya; c) vegetable oils derived from soy-based phytosterols and phytosterol esters; d) vegetable stanol ester from soybean-based vegetable oil sterols.
2. Milk and milk-based products (including lactose), except: a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; b) lactiol.
3. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium Occidentale*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and products thereof, except nuts used for the manufacture of alcoholic distillates, including alcohol ethyl of agricultural origin.
4. Celery and celery-based products.
5. Mustard and mustard products.
6. Sesame seeds and sesame seed products.
7. Sulfur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/litre in terms of total SO<sub>2</sub> to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions.
8. Lupines and lupine products.
9. Shellfish and shellfish products

**GRAZIE,  
IL DIRETTIVO E LO STAFF DE**

**L'OSTU DAL MASLÉ**

R I S T O R A N T E   E N O T E C A



# Ourselves Dishes

<b>Cover charge :</b>	€ 3.00 per person
<b>Salami Platter :</b>	€ 4.00 per Portion
<b>House Appetizer:</b>	€ 6.00 per Portion
Lard of Monferrato,	
- In <u>Winter</u> : warm Mexican-style beans with cotechino	
- In <u>Summer</u> : bean, tuna and onion salad in balsamic vinegar	
<b>Appetizers off the menu:</b>	€ 15.00 per portion
(They are proposed verbally)	
<b>Cold cuts from the Iberian Peninsula :</b>	€ 18,00 per portion
(Selected Product)	
<b>Anchovies from the Cantabrian Sea :</b>	
Cantabrian anchovy	€ 15,00 per serving
"San Filippo" selection	€ 23.00 per portion
<b>Fresh cheeses:</b>	€ 15.00 per portion
(Tasting 8 pieces)	
<b>Grilled cheeses :</b>	€ 12.00 per portion
(Tasting of 2 terrines)	

*In case of food intolerances please notify the staff thanks*

**REQUEST THE BILL AT THE TABLE THANK YOU**



# Ourselves Dishes

<b>Agnolotti :</b>	€ 15.00 per portion
<b>Mixed Grill</b> 30-45 min. approx. : (rib, salami, chicken, skewer, coppa)	€ 18.00 per Portion
<b>Grilling Per Piece :</b>	€ 3.00 per piece
<b>Side dish:</b>	€ 5.00 per portion
<b>Side dish of the season :</b>	€ 7,00 per Portion
<b>Pinzimonio :</b>	€ 6.00 per portion
<b>Cream Dessert :</b>	€ 5.00 per Portion
<b>Pastry Dessert:</b>	€ 7.00 per Portion
<b>Sorbet or Ice Cream:</b>	€ 5.00 per Portion
<b>Cake cutting service:</b> ( Not provided by us )	€ 1.00 per person

*In case of food intolerances please notify the staff thanks*

**REQUEST THE BILL AT THE TABLE THANK YOU**

# Menu

## Simple

**Mixed salami platter**

**Mixed grill:**

Rib, Salami, Chicken, Skewer and Coppa

**Side dish**

**Sweet**

**Water**

**Coffee**

**€ 32.00 per person**

**(Wines and Digestives excluded)**

**The modification of the flow rates involves a change  
in the Price,**

*In case of food intolerances please notify the staff thanks*

**REQUEST THE BILL AT THE TABLE THANK YOU**

# Menu

## Tasting

### Mixed salami platter

#### House starter:

Lard from the Lanzo Valleys

Winter: Fagioli dell'Oste with Cotechino

Summer: Bean Tuna and Onion Salad

#### Mixed grill:

Rib, Salami, Chicken, Skewer and Coppa

#### Side dish

Sweet

Water

Coffee

**€ 35.00 per person**

**(Wines and Digestives excluded)**

**The modification of the flow rates involves a change  
in the Price,**

*In case of food intolerances please notify the staff thanks*

**REQUEST THE BILL AT THE TABLE THANK YOU**



# **Menu**

## **Gastonomic**

**Mixed salami platter**  
**Raw Meat Salad**  
**Veal boiled with Tuna Sauce**

**Agnolotti with Meat Sauce**

**Mixed grill:**

Rib, Salami, Chicken, Skewer and Coppa

**Side dish**

**Sweet**

**Water**

**Coffee**

**€ 40.00 per person**

**(Wines and Digestives excluded)**

**The modification of the flow rates involves a change in  
the Price,**

*In case of food intolerances please notify the staff thanks*

**REQUEST THE BILL AT THE TABLE THANK YOU**

# **Menu**

## **Steaks**

**Mixed salami platter**

**Raw Meat Salad**

**Triptych of Steaks**

**(based on the availability of fresh produce)**

**-Veal Piedmont**

**-Prussian steer**

**-Old Cow Spanish or Argentine Angus**

**Side dish**

**Sweet**

**Water**

**Coffee**

**€ 50.00 per person (4 people min.)**

**(Wines and Digestives excluded)**

**The modification of the flow rates involves a change  
in the Price,**

*In case of food intolerances please notify the staff thanks*

**REQUEST THE BILL AT THE TABLE THANK YOU**

# Menu

## Vegetarian

**Fresh Cheese Platter**

**Vegetables in Pinzimonio**

Winter: **Hot Bean from the Tavern**

Summer: **Bean and Onion Salad**

**Grilled cheeses:**

**Side dish**

**Sweet**

**Water**

**Coffee**

**€ 35.00 per person**

**(Wines and Digestives excluded)**

**The modification of the flow rates involves a change  
in the Price,**

*In case of food intolerances please notify the staff thanks*

**REQUEST THE BILL AT THE TABLE THANK YOU**



# Drinks and Digestives

... IN ORDER TO TASTE THE MOST SUITABLE WINE FOR YOUR PALATES,  
WE INVITE YOU TO VISIT OUR "WINE SHOP" CORNER ...

## House Wine:

Bottle:	€15,00
1/4 lt.	€ 6,00 VAT included
1/2 lt.	€ 10,00 VAT included
1 lt.	€ 18,00 VAT included

**Canned drinks:** € 3.00 per can

**Craft Beers** lt. 0.75: € 16.00 per Bottle

**Coffee:** € 2.00 per table

**Water:** € 2.00 per table

**Bitters:** From € 4.00 per Table

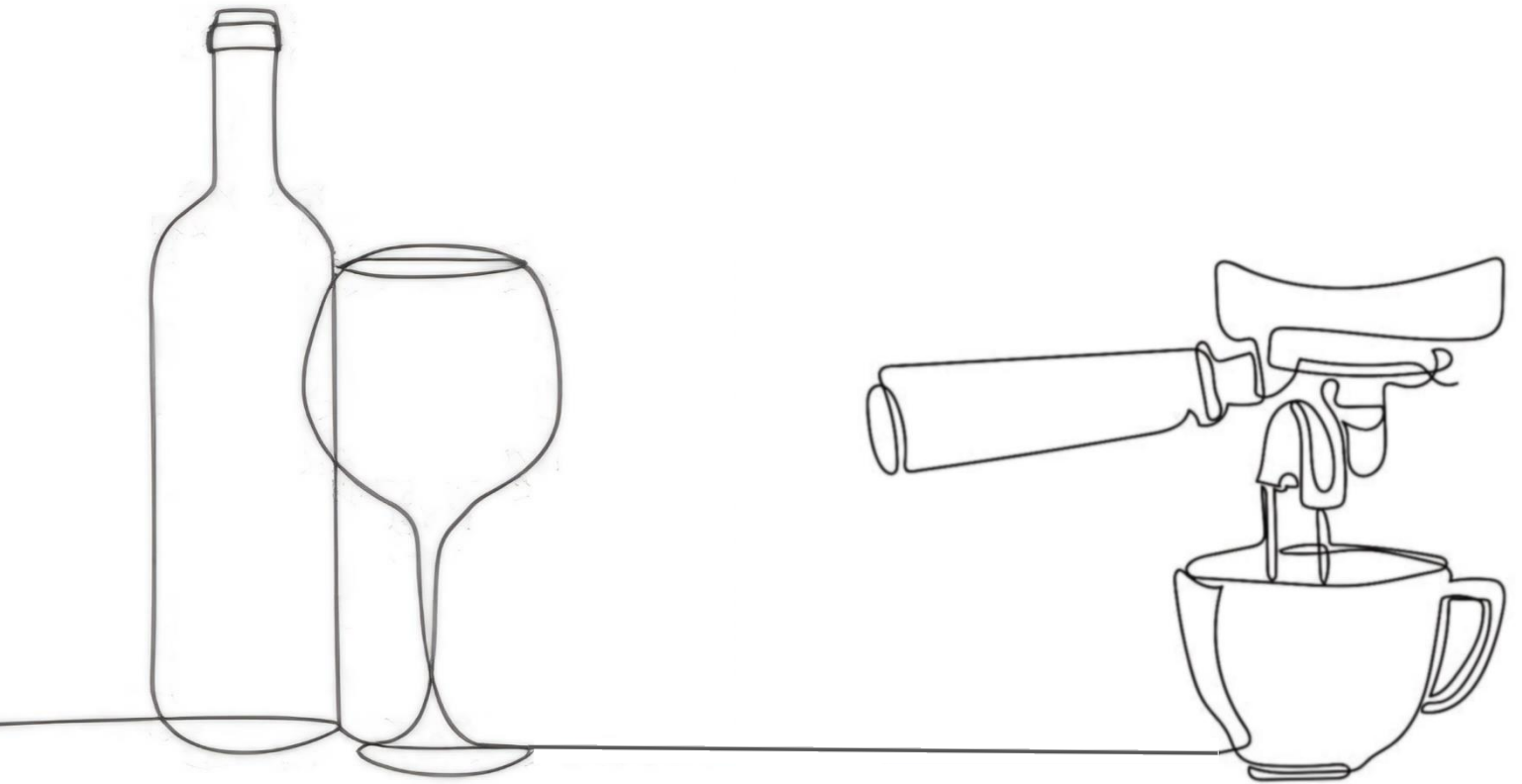
**Grappas and Spirits:** From € 7,00 per Table

**In our premises the "Right of Cork" applies**

**Per Bottle:** From € 5,00 to € 10,00

*In case of food intolerances please notify the staff thanks*

**REQUEST THE BILL AT THE TABLE THANK YOU**



# L'OSTU DAL MASLÉ

R I S T O R A N T E   E N O T E C A



[WWW.LOSTUDALMASLE.IT](http://WWW.LOSTUDALMASLE.IT)

[LOSTUDALMASLE@LIBERO.IT](mailto:LOSTUDALMASLE@LIBERO.IT)

Tel. 011/8000696