



THE MENU



Dear Customers , please be advised that for all our products , from the pizzeria to the restaurant ,
WE DO NOT PRE-COOK OUR DISHES
To guarantee the highest safety and quality of our food ,
some products may have been blast-chilled.

Furthermore , our dishes and pizzas are seasoned ,
garnished , and presented with specific spices and
herbs that we hope will please both your eyes and your palate !
WE APOLOGIZE FOR ANY POSSIBLE DELAY !!!

**ANY VARIATION TO THE PIZZAS
WILL COST € 1,5 EXTRA !!!**

COVER CHARGE : € 2

To avoid long queues at the register , we kindly
ask you to avoid separate checks/bills !!!

Thank you for taking the time to
read this.

Committed to your satisfaction ,
Antonella , Riccardo ,
Giorgia and Ivo

ENJOY YOUR MEAL !!!

Legend :



Gluten-Free (We cannot guarantee the absence of
Cross-Contamination)



Lactose-Free



BURGER



the Classic

Fassona beef burger - Lettuce - Tomato

the Mountaineer

Fassona beef burger - Lettuce - Val di Susa toma cheese

the Gad

Fassona beef burger - Caramelized onions

the Country

Fassona beef burger - Bacon - Eggs - Bbq sauce

the Vegetarian

Spinach burger - Lettuce - Fried eggplant -
gorgonzola Cream

BURGER SERVED WITH
ARTISANAL BREAD AND FRENCH FRIES

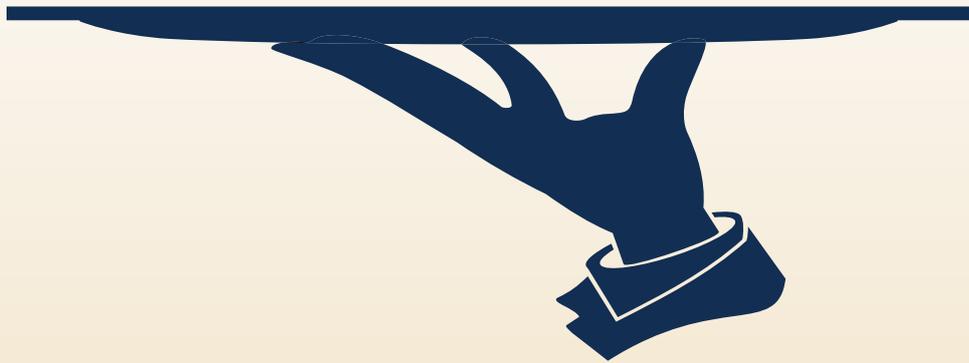
€ 18

*FOR GLUTEN-FREE BURGERS PLEASE
ASK THE STAFF*

NOT AVAILABLE FOR SUNDAY LUNCH !!!



THE KITCHEN



a good start...

- The leccornie platter  € 30
Selection of cold cuts and mixed cheeses - min. 2 people.
- Gnocco Fritto with... € 12
Cherry tomatoes , buffalo mozzarella and Parma ham
- il Vitello Tonnato   € 12
Thinly sliced veal with a Creamy tuna sauce
- Hand-cut beef tartare with
à l'Ancienne dressing , served on a bun  € 15
- la Piastrella € 22
Tastings selection of appetizer



blessed are the First Courses...

Square lemon ricotta ravioli	€ 13
Tagliolini with porcini mushrooms *	€ 16
Borage and grana cheese ravioli with butter and sage sauce	€ 12
Blackberry and raspberry risotto with gorgonzola 	€ 14
Risotto with pecorino cheese , black pepper and fresh figs 	€ 14
Vegan turmeric-infused sunflower-shaped ravioli with sweet Caramelized onions 	€ 14

* frozen product



blessed are the First Courses...

Tagliatelle with venison ragù  € 13

Handmade agnolotti with
three-roast meat filling € 13

Tagliatelle cooked in Barolo wine with
Castelmagno cheese cream and hazelnuts € 15

Pappardelle with white hare ragù  € 14

Purple potato gnocchi with toma blu del
Moncenisio on a parmesan crust € 12

Creamy pumpkin soup with
hazelnuts and croutons  € 12



the Main courses...

Slow-cooked braised beef cheek CBT with polenta		€ 16
Roast-beef	 	€ 15
Veal fillet with porcini mushrooms *	 	€ 25
Tripe alla parmigiana style	 	€ 13
Ossobuco alla pizzaiola style		€ 16
Hamburger with Caramelized onions		€ 15
Sirloin steak with rocket and cherry tomatoes 500 g.	 	€ 24
Lemon escalope		€ 12
Slow-cooked roasted pork shank CBT	 	€ 16
Grilled venison chops with wild berry coulis	 	€ 22

* Frozen product CBT Slow-cooked at low temperature

Roasted potatoes side dish included !!!

Grilled vegetables, spinach or french fries * € 6





THE PIZZAS



*Fresh gluten-Free and
lactose-free pizza base
Specially formulated for
CELIACS !!!*

Baked in a separate oven...



Porcini mushrooms and buffalo mozzarella

Customise your pizza with any toppings from our menu

Pair it with our gluten-free Beers !!!

FOCACCIAS and CALZONES

Rosemary € 6

Potatoes € 7

Cured pork back fat € 7

Cured pork back fat and potatoes € 7,5

Cured pork back fat and chestnuts with honey € 7,5

Sausage and potatoes € 8

Stracciatella cheese and Caramelized onions € 9

Calzone with tomato and mozzarella € 8

Calzone with ham , tomato and mozzarella € 9

Calzone with sausage , spinach* and mozzarella € 10

* Frozen product



STUFFED FOCACCIAS

Ham and fontina cheese € 9,5

Stracchino cheese and Parma ham € 9,5

Speck and Brie € 9,5

Pancetta , pecorino cheese and rocket € 9,5

Tronchetto € 11

Mozzarella - Parma ham - Rocket - Stracchino cheese



WHITE PIZZAS

Certosina

€ 12

Mozzarella - Parma ham - Stracchino cheese

Caprese

€ 10

Mozzarella - Sliced tomatoes - Buffalo mozzarella - Rocket

Ciliegiino and Porcini

€ 10

Cherry tomatoes - Sautéed porcini mushrooms - Rocket

Melanzane and Peperoni

€ 11,5

Fresh eggplants - Buffalo mozzarella - Grilled peppers

Salsiccia and Porcini

€ 12

Mozzarella - Sausage - sautéed Porcini mushrooms - Chilly pepper

Casetta

€ 11

Mozzarella - Cured bacon - Stracchino cheese -

Cherry tomatoes - Rocket



WHITE PIZZAS

Bresaola € 11

Mozzarella - Cured beef - Rocket - Grana cheese shavings

Melanzane e Porcini € 11,5

Fresh eggplants - Sautéed porcini mushrooms - Buffalo mozzarella

Solita € 10,5

Mozzarella - Sausage - Spinach* - Gorgonzola cheese

Gorgo and Patate € 9

Mozzarella - Gorgonzola cheese - Boiled potatoes

Gorgo and Cipolle € 9

Mozzarella - Gorgonzola - Onions

Formaggi and Rucola € 9

Mozzarella - Toma - Gorgonzola - Fontina - Stracchino cheese - Rocket

Stracciatella € 11

Sliced tomatoes - Stracciatella cheese - Basil cream



WHITE PIZZAS

Formaggi and Piccante

€ 11

Mozzarella - Toma - Gorgonzola - Fontina - Stracchino cheese -
Spicy salami

Vegetariana

€ 11

Mozzarella - Fresh zucchini - Eggplants - Artichokes - Stracchino cheese -
Spinach* - Olives - Peppers - Cherry tomatoes

Zucchine

€ 10

Mozzarella - Fresh zucchini - Stracchino cheese - Cherry tomatoes

Salsiccia and Friarielli

€ 10,5

Mozzarella - Sausage - Broccoli rabe - Chili pepper

Sarda (eja)

€ 8,5

Mozzarella - Cherry tomatoes - Sardinian pecorino cheese - Chili pepper

Carciofi

€ 9

Artichoke cream - Artichoke leaves - Stracchino cheese -
Cherry tomatoes

* Frozen Product



RED PIZZAS

Margherita

€ 7,5

Tomato sauce - Mozzarella

Margherita and Rucola

€ 8

Tomato sauce Mozzarella - Rocket - Stracchino cheese

Margherita and Bufala

€ 9

Tomato sauce - Buffalo mozzarella - Basil cream

Margheritona

€ 10

Tomato sauce - Buffalo mozzarella - Rocket

Inferno

€ 9,5

Tomato sauce - Mozzarella - Spicy salami

Inferno and Bufala

€ 11,5

Tomato sauce - Buffalo mozzarella - Spicy salami



RED PIZZAS

Prosciutto Crudo

€ 10

Tomato sauce - Mozzarella - Parma ham

Prosciutto Cotto

€ 8,5

Tomato sauce - Mozzarella - Cooked ham

Marinara

€ 7

Tomato sauce - Capers - Garlic - Olives - Oregano

Napoli

€ 10

Tomato sauce - Mozzarella - Anchovies

Napoli and Bufala

€ 11,5

Tomato sauce - Buffalo mozzarella - Anchovies - Taggiasca olives

Peperoni

€ 11,5

Tomato sauce - Buffalo mozzarella - Grilled peppers



RED PIZZAS

Würstel

€ 8,5

Tomato sauce - Mozzarella - Würstel

Porcini and Bufala

€ 12

Tomato sauce - Buffalo mozzarella - Sautéed porcini mushrooms

Rustica

€ 13

Tomato sauce - Buffalo mozzarella - Rocket - Parma ham -
Grana cheese shavings

Ecceellenza

€ 14

Tomato sauce - Buffalo mozzarella Sausage -
Sautéed porcini mushrooms - Cured bacon - Rocket -
Stracchino cheese

Puntarelle Romane Seasonal Product

€ 12

Tomato sauce - Buffalo mozzarella - Chicory sprouts - Anchovies





DESSERTS



...all our desserts are Homemade !!!

Casetta dessert	€ 7
Crispy puff pastry layered with velvet mascarpone and Chantilly Cream , finished with fresh mixed berries	€ 7
Stuffed peaches with almond chantilly cream 	€ 7
Dark chocolate lava cake with ice cream	€ 7
Tiramisù	€ 7
l'Casül 	€ 7
Lemon Sorbet 	€ 4

... a sweet final touch...

Accompany your dessert with the Passito “la Bella Estate” by Vite Colte	€ 5
---	-----



...all of Our own production !!!

Nougat semifreddo with hot chocolate	€ 7
Fig and walnut tartlet	€ 7
Chestnut tartlet with pears , chocolate , pastry cream and vanilla ice cream	€ 7
Pistacchio delight  	€ 7
CreAmy Yogurt with strawberries and blueberries 	€ 7
Hazelnut cake with hazelnut ice cream and Zabaglione 	€ 7
Apple tarte tatin with vanilla ice cream	€ 7
Fior di latte Cream Cup with lavander liqueur 	€ 7

... a sweet final touch...

Accompany your dessert with the Passito "la Bella Estate" by Vite Colte	€ 5
--	-----





DRINKS



Draft Beer

	20 cl.	40 cl.
Nastro Azzurro 5,0% Vol.	€ 3,5	€ 5,5
Falkenturm Red 6,9% Vol.	€ 4,5	€ 6,5
	30 cl.	50 cl.
London Pride Red 4,7% Vol.	€ 4,5	€ 6,5
St. Benoît Blanche 5,0% Vol.	€ 4	€ 6
St. Benoît Tripel 8,0% Vol.	€ 4,5	€ 6,5
St. Benoît Ambrée 5,9% Vol.	€ 4,5	€ 6,5

Draft Coca-Cola

Small	€ 3,5
Medium	€ 4,5

Bottled Drinks

Moretti cl. 66	€ 5
Nastro Azzurro 0,0 % Alcohol cl. 33	€ 3,5

Coca Cola - Coca Zero	
Fanta - Sprite - Schweppes - Chinotto	
Lemon Soda	€ 3,5

Canned Drinks

Lemon Estathé	
Peach Estathé	€ 3,5

Still / Sparkling Water	0,75 cl.	€ 2,5
Still / Sparkling Water	0,50 cl.	€ 1



BOTTLED BEER



Baladin Brewery



33 Cl.

Isaac - Blanche 5% vol

€ 6,5

Characterized by a straw-yellow color , this blanche stands out for its delicate citrusy and spicy aromas.

Nazionale - Blonde Ale 6,5% vol

€ 6,5

Distinguished by its intense yellow color. Its aromas remain delicate and light , creating a perfect balance between malty , fruity and herbaceous notes.

Rock' n' roll - American Pale Ale 7,5% vol

€ 6,5

With its golden hue , Rock'n' roll is a mix of freshness and warmth with peppery and spicy aromas.

Ippa - India Pale Ale 5,5% vol

€ 6,5

Recognizable by its amber color , Ippa is characterized by a citrusy aroma and hints of melon and mango.

Super Bitter - Belgian Strong Pale Ale 8% vol

€ 6,5

Super present an amber color and an immediately complex aroma , characterized by warm sweet , fruity and almond notes.

Botanic Blonde - Non-Alcoholic 0,0% vol

€ 6,5

Features floral notes of chamomile and a pleasant hint of cereals. It is a low-calorie , non-alcoholic beer.

Leumann Brewery



	33 Cl.	75 Cl.
Italica - Helles bock 6,3% vol	€ 6	€ 12
Light amber color , fresh fruit aroma , delicate malty notes with hints of caramel.		
Matto di Collegno - Doppel Bock 8,3% vol	€ 6	€ 12
Intense coppery red color , aromas of red fruits , spices , and toasted malt.		
Smemorata - Pils 4,5% vol	€ 6	€ 12
Straw-yellow color , fresh aroma with notes of cereal , herbs and flowers. The moderate carbonation gives way to a hoppy finish.		
Rubino - Bitter Ale 5,5% vol	€ 6	€ 12
Ruby red color , tropical aroma of exotic fruits and light toasted malt Features resinous and herbaceous notes .		
Luppolipa - I.P.A. 4,5% vol	€ 6	-----
Pale yellow color , aromas of mango , papaya and passion fruit . Light-bodied with a generous hopping .		
Tenebrosa - Schwarz 5,5% vol	-----	€ 12
Black color with chocolate aromas and hints of cocoa and coffee . Light-bodied with a dry finish.		

LA GRANDA Brewery



	33Cl	75Cl
Kloe - Lager 5% VOI	€ 6	€ 12
Kloe is blonde and cheeky . Perfect for a few laughs at the end of the day.		
Ghosst - Strong Lager 8% VOI	€ 6	€ 12
Clear amber , intense . With a tough yet calm character.		
Aero - Apa 4,7% VOI	€ 6	€ 12
Aero is the blonde for everyone . Refreshing and full of character.		
Kei os - I.p.a. 5,5% VOI	€ 6	€ 12
Kei os is a bold IPA that isn't afraid to stand out . It knows it's unique , which makes it even more fascinating.		
Flooke - Amber Lager 6,5% VOI	€ 6	€ 12
Flooke is a smooth , full-bodied amber . It has an inviting , warm character you won't be able to get enough of it.		
Sweetch - Blanche 4,7% VOI	€ 6	€ 12
Sweetch : the irresistible white beer . It has charm , charisma and elegance . Low in alcohol , it's suitable for any time of day.		

SAUZE PLOT Brewery



33Cl

Sauze Plot - Blonde Ale 4,5% vol

€ 6

Our light beer is a "Hoppy Belgian Blonde" style a hoppier version of a very fresh Belgian-style blonde . Light and smooth , it is enriched by hops grown by us in Sauze d'Oulx and Jovenceaux .

Sauze Plot - Amber 6% vol

€ 6

Our amber beer is a smooth and balanced English-inspired Ale , characterized by the sweetness of crystal and chocolate malts and hops grown by us in Sauze d'Oulx and Jovenceaux .

What is the "Plot" ?

In Sauze d'Oulx , where our beer is born , everyone knows what a "Plot" is . In fact , "Plot" is the dialect word for the wooden log used to split firewood . Because of this , the same dialect expression is used to refer to the local inhabitants : tough , strong and resilient people : "plot".



WINE LIST



Bubbles and Dessert Wines

Prosecco extra dry "Belvive"	€ 15
Prosecco extra dry Valdobbiadene "Serrai" La Tordera	€ 19
Alta Langa "Val del Moro" Millesimato Brut Podere Vaiot	€ 34
Franciacorta Brut Prestige Cà del Bosco	€ 48
Franciacorta Saten Millesimato Cà del Bosco	€ 75
Rosato frizzante "Tralcio rosa" Antiche Cantine Borgo Lame	€ 14
Moscato d'Asti Campo del Palio Cantine Povero	€ 15
Spumante Brut "Metodo Classico" Damilano	€ 46

Rosé Wines

Rosato Frizzante "Tralcio Rosa" € 15
Antiche Cantine Borgo Lame

Rosato del Salento Primitivo "Tramari" € 20
f.lli Dova Vini

White Wines

Roero Arneis "Terre del conte" € 15
Cantine Povero

Langhe Riesling "Rigadin" Pelissero € 20

Langhe Bianco "Nature" Pelissero € 15

Falanghina "Lila Cavalier Pepe" € 15

Ribolla gialla le Monde € 20

Gewurztraminer Alto Adige € 27
Viticoltori di Caldaro

Grillo Sicilia "Sephora" Tenute Morreale € 20

Vermentino di Gallura "Funtanaliras" € 25

Red Wines

Bonarda "Borgo Imperiale" f.lli Dova Vini	€ 14
Dolcetto d'Alba "le Campanelle" Broccardo	€ 15
Dolcetto d'Alba "Augenta" Pelissero	€ 18
Dolcetto Dogliani "San Luigi"	€ 23
Abbona Marziano	
Barbera d'Alba "Lupestre" Poderi Vaiot	€ 17
Barbera d'Alba "Piani" 0,75 Pelissero	€ 23
Barbera d'Alba "Piani" 1,5 lt. Pelissero	€ 52
Barbera d'Alba "la Blu" Damilano	€ 30
Barbera d'Asti Damilano	€ 25
Barbera d'Asti Superiore "Tre Vescovi"	€ 20
Vinchio Vaglio	
Barbera d'Asti "Tasmorcan" Elio Perrone	€ 24
Barbera d'Asti superiore "la luna e i falò"	
Vite Colte	€ 29

Red Wines

Barbera d'Alba "Tulin" Pelissero	€ 42
Barbera d'Asti Superiore "Vigne Vecchie" Vinchio Vaglio	€ 35
Langhe Nebbiolo "Marghe" Damilano	€ 28
Langhe Nebbiolo 0,75 Pelissero	€ 25
Langhe Nebbiolo 1,5lt. Pelissero	€ 58
Langhe Nebbiolo "Sesanta di" Poderi Vaiot	€ 20
Langhe Rosso "Long Now" Pelissero	€ 39
Langhe Rosso "Barlet" le Nature Pelissero	€ 15
Cabanè Langhe "Cabernet - Barbera - Nebbiolo" Cantine Povero	€ 19
Verduno Pelaverga Bel Colle	€ 26
Ripasso della Valpolicella Villabella	€ 27
Ruchè di Castagnole "Eletto" Poderi Vaiot	€ 20
Barbaresco "Nubiola" '20 Pelissero	€ 47
Barbaresco "Vanotu" '20 Pelissero	€ 84

Red Wines

Barolo "le Cinque Vigne" Damilano	€ 75
Pinot Nero Alto Adige Viticoltori di Caldaro	€ 25
Morellino di Scansano "Mentore"	€ 21
Fattoria Mantellassi	

By the Glass

Prosecco	€ 4
Roero Arneis	€ 4
Ribolla Gialla	€ 4,5
Barbera d'Alba	€ 5
Nebbiolo Langhe	€ 5,5

House Wines

Barbera Piemonte e		
Prodisio frizzante bianco	1/2 lt.	€ 6
	1 lt.	€ 10

Coffee and...Spirits

Coffee	€ 1,6
Barley Coffee and Ginseng Coffee	€ 2
Italian Bitters - Grappa e Cognac	€ 4
Whisky Jack Daniel's - Jameson	€ 5
Whisky Lagavullin - Laphroaig - Oban	€ 6
Rum Diplomático Reserva Exclusive	€ 7
Rum Abuelo XV Oloroso	€ 8
Rum Zacapa 23 Solera Gran Reserva	€ 8

Digestifs and Grappas

Jefferson	Rum e caffè
Larice	Bombardino
Arquebuse	Genzianella
Serpillo	Genepy
Amaro langarolo	Grappa alla menta
Amaretto di Avigliana	Grappa al miele
Nocciolino di Avigliana	Grappa alla camomilla
Nocino del Falco	Grappa alla liquirizia
Elisir dei monaci	Ratafià mirtillo/lamponi
Liquore alla liquirizia	Chartreuse
Stella Alpina	
il Matto di Collegno	



LA CASETTA DEL GAD

di Eydallin Giorgia & C. s.n.c.

Via Riccardo Ghiotti, 19 - 10056 Oulx (TO)

Tel - 0122 831087 P.IVA - 03106870011

Sito: www.lacasettadelgad.it - Mail: info@lacasettadelgad.it