



Antica Osteria
dei Cameli

*For the good of man... may God save gastronomy.
Ours is "the cuisine of colors, of aromas, of flavors ... the cuisine of love ."*

The Meat of Vicciola is here

Our ongoing research for the highest quality raw ingredients, led us to introduce Vicciola Meat into our menu: the excellence of the Piedmontese bovine breed. Thanks to a diet that includes high quality hazelnuts and respects the natural physiological growth of the animal, this meat has a very high concentration of nutritional properties and a very low cholesterol level, which allows us to make even better and healthier dishes. Vicciola Meat is an ailment that respects the nutritional principles of the Kousmine method, which for several years have been the general guidelines in the creation of many of our dishes (you can recognize them by the symbol **K**).

As an aperitif or as wine by the glass

Everyday we propose a Champagne, a red wine, a white wine and a sweet wine.
Ask us about today's selection.

Tasting Menu "Summer Surprises"

To be completely guided by us, taking into account what you do not like, you can choose to have us arrange a complete meat or seafood oriented menu, as long as it's the same for the whole table:

Entree, starter, first course, second course, dessert and small pastry

Drinks not included 75 €

With 1 bottle of wine chosen by us, 1 bottle of water and coffee 100 €

Or, as an alternative, you can choose to order A la Carte.