



www.lanuovadrogheria.it

 348 0037786

 lanuovadrogheria

Welcome

I'm **Fabrizia**, and I'm glad to welcome you to my shop and restaurant.

The raw materials come from local farms and traditional food-processing workshops, small businesses that help keeping **Piedmont heritage** alive.

Our **selection of wines and beers** will best complete your experience.

You can buy some of these delicacies right here in our **shop**.

Brunch and more

FROM MORNING TO APERITIF

SANDWICHES

1 - VEAL TUNA, ROCKET SALAD, EGG	5,00€
2 - ROASTBEEF, LETTUCE, RUSSIAN SALAD	5,00€
3 - GRILLED ZUCCHINI, ROBIOLA DI ROCCAVERANO, MINT	5,00€
4 - PEPPERS, ANCHOVIES, GREEN SAUCE	5,00€
5 - ROCKET SALAD, GRILLED VEGETABLES	5,00€

TOAST OR PIADINA

CHEESE END BAKED HAM	4,50€
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A TIP.... take a look at the bar counter, you can find slices of pizza, focaccia or delicious desserts.

Drogheria's Aperitif

ALWAYS AVAILABLE

Alcohol free *with chips and peanuts* 4,00€

Crodino
Campari
Tonic water
Lamon soda



NON-ALCOHOLIC FRUIT COCKTAIL: *with chips and peanuts* 6,00€

Alcoholic aperitifs *with chips and peanuts* 6,00€

Aperol Spritz
Campari Spritz
White or red vermouth
Gin Tonic
Negroni o Negroni with wine



WINE GLASS *with chips and peanuts* 6,00€

Barbera d'Asti - Chardonnay Brut - Cortese
Moscato d'Asti, Piemonte Moscato dry, Asti dry
otherwise **CHOOSE YOUR BOTTLE** from our wine list



Little dish PIEDMONT TASTING 6,00€

Selection salamis, cured meat and cheeses 14,00€

Fried little focaccias 4,00€

Hungry?

FOCACCIA (flatbread)

ONLY FOR DINNER

ROSEMARY FOCACCIA <i>with extra virgin olive oil</i>	6,00€
FOCACCIA WITH BLACK OLIVES	7,00€
FOCACCIA WITH LARD	9,00€
FOCACCIA LIGHT (<i>raw burrata cheese, arugula salad, cherry tomatoes</i>)	9,00€
FOCACCIA LANGAROLA (<i>traditional Piedmont green sauce "Bagnet" and anchovies</i>)	9,00€
FOCACCIA DELLA TORRE (<i>anchovies, raw burrata cheese, basil</i>)	9,00€



Salamis and cured meats
FRESHLY CUT



My dough rises with love

FOR OVER 24 HOURS

PIZZAS

MARINARA (<i>tomato, garlic, oregano</i>)	6,50€
MARGHERITA (<i>tomato, mozzarella cheese, basil</i>)	7,00€
OLIVE (<i>tomato, mozzarella cheese, black olives</i>)	8,00€
VIENNESE (<i>tomato, mozzarella cheese, wurst</i>)	8,00€
PATATINE (<i>tomato, mozzarella cheese, French fries*</i>)	8,00€
DIAVOLA (<i>tomato, mozzarella cheese, spicy salami, oregano</i>)	9,00€
SALSICCIA (<i>tomato, mozzarella cheese, sausage</i>)	9,00€
GORGONZOLA (<i>tomato, mozzarella cheese, gorgonzola cheese</i>)	9,00€
VEGETARIANA (<i>tomato, mozzarella cheese, bell peppers, onion, eggplant*</i>)	9,00€
PROSCIUTTO COTTO (<i>tomato, mozzarella cheese, baked ham added during cooking</i>)	10,00€
BUFALA (<i>tomato, buffalo mozzarella cheese DOP</i>)	10,00€
WURSTEL E PATATINE (<i>tomato, mozzarella cheese, wurst, French fries*</i>)	10,00€
STRACCHINO E RUCOLA (<i>tomato, mozzarella cheese, stracchino cheese, arugula salad</i>) ...	10,00€
TONNO E CIPOLLE (<i>tomato, mozzarella cheese, tuna fish, onion</i>)	10,00€
AOSTA (<i>tomato, mozzarella cheese, Aosta Valley fontina cheese</i>)	10,00€
NAPOLI (<i>tomato, mozzarella cheese, anchovies</i>)	10,00€
SICILIANA (<i>tomato, mozzarella cheese, capers, anchovies, black olives</i>)	10,00€
DENNY (<i>tomato, mozzarella cheese, sausage, spicy salami, bell peppers</i>)	10,00€
COWBOY (<i>tomato, mozzarella cheese, beans, sausage</i>)	10,00€
MESSICANA (<i>tomato, mozzarella cheese, bell peppers, beans, onion, spicy salami</i>)	10,00€
BURRATA (<i>tomato, mozzarella cheese, raw burrata cheese, basil</i>)	11,00€
GENOVESE (<i>mozzarella cheese, stracchino cheese, traditional Genoa "pesto" sauce, string beans, potatoes</i>) ...	11,00€
4 STAGIONI (<i>tomato, mozzarella cheese, artichokes, mushrooms, baked ham</i>)	11,00€
PANNA E SPECK (<i>tomato, mozzarella cheese, milk cream, speck</i>)	11,00€

ONLY FOR DINNER



TOMATOES

right from the garden
of a nearby farm

SPECK E BRIE (tomato, mozzarella cheese, brie cheese, speck)	11,00€
COTTO E FUNGHI (tomato, mozzarella cheese, baked ham, mushrooms)	11,00€
BISMARCK (tomato, mozzarella cheese, baked ham, egg cooked with the pizza)	11,00€
PIEMONTESINA (tomato, mozzarella cheese, bell peppers, traditional Piedmont "bagna caoda" sauce)	11,00€
ZINGARA (tomato, mozzarella cheese, sausage, spice salami, wurst)	11,00€
BOMBA (tomato, mozzarella cheese, bacon, sausage, egg)	11,00€
PERE E GORGONZOLA (mozzarella cheese, pears, gorgonzola cheese, hazelnuts)	11,00€
4 FORMAGGI RED OR WHITE (tomato, mozzarella cheese, stracchino cheese, fontina cheese, gorgonzola cheese) ...	11,00€
PROSCIUTTO CRUDO (tomato, mozzarella cheese, raw ham)	12,00€
VALDOSTANA (mozzarella cheese, Aosta Valley fontina cheese IGP, baked ham)	12,00€
HOT TROPEA (tomato, mozzarella cheese, traditional Calabria spice salami "nduja", Tropea red onion)	12,00€
GORGONZOLA E SPECK (tomato, mozzarella cheese, gorgonzola cheese, speck)	12,00€
LA ROCCA (tomato, mozzarella cheese, Roccaverano robiola cheese, hazelnuts)	12,00€
LA CAPRONA (tomato, mozzarella cheese, goat blue cheese)	12,00€
CAPRESE (tomato, raw buffalo mozzarella cheese, cherry tomatoes, basil)	12,00€
BOLOGNA (tomato, mozzarella cheese, salted pistachios, mortadella IGP, fontina cheese)	12,00€
PANNA E SALMONE (tomato, mozzarella cheese, milk cream, salmon)	12,00€
BRESAOLA (tomato, mozzarella cheese, bresaola, arugula salad, flakes of Grana cheese)	12,00€
ALBESE (tomato, mozzarella cheese, slices of raw meat, pepper, and flakes of Grana cheese)	14,00€
AUTUNNO (mozzarella cheese, porcini mushrooms, pumpkin and gorgonzola cheese)	14,00€
SEAFOOD (tomato, mozzarella cheese, you can find: mussels*, squid*, squid*, shrimp*)	14,00€
*TARTUFATA (mozzarella cheese, black truffle cheese)	14,00€

in season from October to November

Ask the staff if the **FRESH WHITE TRUFFLE** of the area is available, grated directly on the pizza.
Price varies according to the market.

"Baby" pizzas



... for children
available only in the 3 types here

BABY MARGHERITA (tomato, mozzarella cheese)	4,00€
BABY PROSCIUTTO COTTO (tomato, mozzarella cheese, baked ham)	5,00€
BABY PATATINA (tomato, mozzarella cheese, French fries*)	5,00€

FOR EVERY ADDITIONAL INGREDIENT, THE PRICE WILL BE INCREASED BY 1€.

FOR THE ADDITION OF RAW HAM, A CHARGE OF 2€ IS APPLIED.

A GLUTEN-FREE DOUGH CAN BE REQUIRED (in case of intolerance) FOR A CHARGE OF 3€.

Please inform us of any food allergies or intolerances when ordering. Thank you.

* The products marked with an asterisk could be frozen.

LA NUOVA DROGHERIA

STARTERS

Roccoverano robiola cheese DOP with Piedmont traditional chutney "cugnà"	6,00€
Olivier salad	8,00€
Bell peppers with Piedmont traditional sauces "bagna caoda" or "bagnet"	8,00€
Piedmont fassona veal round steak with tuna sauce	9,00€
"Albese" raw meat with flakes of Grana cheese	9,00€
Caprese	9,00€
<small>(buffalo mozzarella cheese DOP, fresh tomato, basil, oregano and extra virgin olive oil)</small>	
Bresaola IGP with arugula salad and Grana cheese	10,00€
Buffalo mozzarella cheese DOP and raw ham	10,00€
Fine Cantabrian Sea anchovies with slices of toasted bread	10,00€
Grilled octopus* tentacles on creamed potatoes	12,00€
Selection of Piedmont cheeses	14,00€
<small>(Roccoverano robiola cheese DOP, goat blue cheese, Nobile di Cascina, Langa's pecorino cheese, barbera wine-flavored toma cheese, beer-flavored toma cheese)</small>	
Selection of Piedmont salamis and cured meat	14,00€
<small>(mountain herbs-flavored lard, cooked salami, raw salami, barolo wine-flavored bacon, salame baciato)</small>	
Mix of starters	15,00€
Swordfish* carpaccio with orange and lime with salad, corn and apple	15,00€

 *Fresh eggs* by HAPPY
FREE-RANGE CHICKEN

 *Hand-made* fresh pasta

FIRST COURSES

Ravioli al plin with home-made ragù sauce or butter and sage	9,00€
Tajarin with home-made ragù sauce	9,00€
Gnocchi with Roccoverano robiola cheese and hazelnuts	9,00€
Tajarin enkir 100% organic emmer with parsley pesto, dried tomatoes, burratas and pine nuts	10,00€

ENKIR
Stone ground emmer grown in the Alta Langa



Please scan the QR CODE or search us on Google,
give us a review and show it at the counter.

You will get a small *gift*: **A NOUGAT FOR 5 STARS.**

It's our way to say "*thank you!*"



Follow us ON INSTAGRAM

to keep up to date
with our theme nights!

LA NUOVA DROGHERIA



Our meats come from
small **NEARBY BREEDING FARMS**

MAIN COURSES

A CHICKEN <i>(mixed vegetable salad with strips of local chicken grilled)</i>	9,50€
ROASTBEEF <i>(with rocket, cherry tomatoes and parmesan flakes)</i>	10,00€
SAUSAGE AND FRENCH FRIES	10,00€
"I'M NOT A SANDWICH" <i>(Piedmont fassona veal patty with French fries or salad)</i>	10,00€
Piedmont fassona veal braised meat with Barbera wine and potatoes.....	10,00€
Tripe with beans and potatoes	10,00€
POLENTA, PORCINI MUSHROOMS AND WILD BOAR FROM THE WOODS	15,00€
BOLLITO <i>(Mixed boiled piedmont fassona with broth, boiled vegetables and green sauce)</i>	15,00€
FRIED SQUIDS* RINGS	15,00€
GRILLED TUNA* with seasonal vegetables.....	15,00€

SIDE DISHES

Mixed salad	6,00€
Seasonal vegetables	6,00€
French fries*	6,00€

DESSERTS

Fresh pineapple	5,00€
Molten chocolate cake*	5,00€
Home-made tiramisù	5,00€
Hazelnut cake (with hazelnuts IGP)	5,00€
Meringata*	5,00€
Granny Maria's "bunet"	5,00€
Coffee pannacotta	5,00€
Artisanal ice cream from La Dolce Langa pastry shop of Vesime	5,00€
Chocolate shortcrust pastry with berry jam	5,00€
Coffee affogato	6,00€
Trio of homemade desserts	6,00€

COVER CHARGE (per person) 2,50€

COVER CHARGE during theme nights 5,00€

COFFEE 1,50€

FORTIFIED COFFEE 2,00€

LIQUEUR 3,00€

Red wines

Barbera d'Asti DOCG · Forteto della Luja oasi WWF	15,00€
Barbera d'Asti DOCG · Bussi Piero	15,00€
Barbera d'Asti DOCG · Cascina Castlèt	15,00€
Barbera d'Asti DOCG "Tasmarcan" · Elio Perrone	15,00€
Barbera d'Asti Sup. DOCG "Titon" · Armangia	20,00€
Barbera d'Asti DOCG "Lavignone" · Pico Macario	20,00€
Barbera d'Asti DOCG "L'avvocata" · Coppo	18,00€
Barbera d'Asti DOCG "Camp du russ" · Coppo	25,00€
Barbera d'Asti Speriore DOCG · Bussi Piero	20,00€
Barbaresco DOCG · Pio Cesare	65,00€
Barolo DOCG · Bovio (bottiglia da 0,375 lt.)	20,00€
Barolo DOCG · Bovio	38,00€
Barolo DOCG "Gattera" · Bovio	55,00€
Dolcetto Dogliani DOC · Chionetti	15,00€
Gamba di pernice · Cagnotto	20,00€
Grignolino d'Asti DOC · Luigi Spertino	20,00€
Monferrato Rosso DOC · Forteto della Luja · Le Grive	22,00€
Nizza DOCG "I cipressi" · Michele Chiarlo	20,00€
Langhe Nebbiolo DOC · Damilano	25,00€
Ruchè di Castagnole Monf. DOCG · Cantine S.Agata	18,00€

— UNBOTTLED WINE —

- *Cantina Vinchio Vaglio*

BARBERA doc - 1/4 lt. 3,00€

BARBERA doc - 1/2 lt. 5,00€

White wines

Asti Secco DOCG · Casa Sant'Orsola	15,00€
Alta Langa DOCG · Cerutti Enrico	25,00€
Alta Langa DOCG · Enrico Serafino	28,00€
Alta Langa Pianbé DOCG · Pianbello	28,00€
Alta Langa rosè DOCG · Borgo Moncalvo	25,00€
Alta Langa Riserva DOCG · Coppo	39,00€
Brut rosè · Borgo Maragliano	22,00€
Brut "Blanc de blancs" · Borgo Maragliano	20,00€
Brut Nature DOCG · Giuseppe Galliano	25,00€
Chardonnay brut · Borgo Maragliano	15,00€
Chardonnay "Crevoglio" DOC · Borgo Maragliano	16,00€
Chardonnay "Riva granda" DOC · Cerutti Enrico	20,00€
Gavi DOCG	15,00€
Langhe Arneis "Blangé" DOC · Ceretto Langhe	25,00€
Moscato d'Asti DOCG · Cà d'Cerutti	12,00€
Piemonte Sauvignon DOC · Isolabella della Croce	22,00€
Piemonte Moscato secco DOC · Forteto della Luja.....	16,00€
Prosecco Treviso DOC	15,00€
Prosecco Valdobbiadene Sup. DOCG · Marsuret.....	15,00€
Roero Arneis DOCG · Bricco delle ciliegie	25,00€
Gewürztraminer Alto Adige DOC · Giran	20,00€

— UNBOTTLED WINE —

- *Cantina Vinchio Vaglio*

CORTESE doc - 1/4 lt. 3,00€

CORTESE doc - 1/2 lt. 5,00€

TO DRINK

WATER – microfiltered, still or sparkling
0,75cl bottle 2,00€

DRINKS

Coke, Fanta, Sprite, etc. 3,00€
Organic lemon or peach tea 3,00€

BOTTLED BEERS 33cl

Beck's - Ceres - Tennent's 4,00€
Corona 5,00€
Alcohol-free 5,00€
Gluten free 5,00€

Artisanal BEERS

- Birrificio Nicese

BIONDA VOLKS – ROSSA OVERPUNCH

small beer (20cl) 3,00€
medium beer (40cl) 5,00€

BIANCA WEISS 33cl bottle 5,00€

Bionda VOLKS (draught)

4.2% vol. – IBU: 23

BLONDE TOP FERMENTATION BEER

Style: Session Ale, thanks to the low alcohol content and the great balance, it is suitable to satisfy those looking for pleasure in simplicity. Dangerously drinkable!

Bianca WEISS

4.8% vol. – IBU: 10.5

WHEAT BEER

Style: Weizen. With a hint of bitterness, fruity aromas, malty and yeasty taste.

Rossa OVERPUNCH

7.2% vol. – IBU: 23

ROBY AMBER BEER

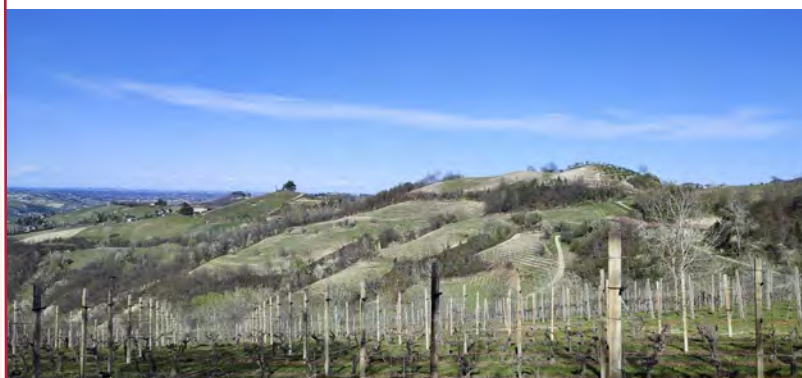
Style: Strong Scotch Ale. The nose opens with caramel and deep red fruit notes, on the palate the softness of the malt goes well with a fine hopping that facilitates drinking.

Il canto del gallo

COUNTRY HOUSE



For your holidays choose.
Il canto del gallo country house,
look on Airbnb to check availability



*The only sound that is heard is
"The crowing of the rooster".
Relax with the whole family in this
peaceful country house, nestled in
the beautiful Langa hills,
surrounded by vineyards, vegetable
gardens and hazelnut groves.
Enjoy a large outdoor area and an
enchanted view of the Gancia di
Canelli castle.
A few steps away you will find the
"giant bench" of Cassinasco.*