



Balik *Pizzeria*

Tasting Menu

€ 26 *per persona*



Balik EXPERIENCE

Our tasting menu proposal, to take you on a journey of flavors, by sampling 3 different dishes, served at 3 different times.

APPETIZER

- Choose 2 different flavors from the variants listed on the menu

NUVOLA

- Choose 2 different flavors from the variants listed on the menu

BUN

- Choose 1 flavor from the variants listed on the menu
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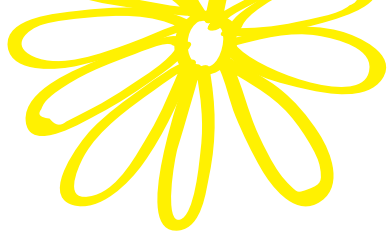
Appetizers to get started

- . LA CRUDA *raw Fassona meat tartare by Chiappella butcher's.* € 9
- . RED POTATOES CHIPS *dressed with Mexican seasoning and lime* € 5,5
- . FRIED CALAMARI & ANCHOVIES *breaded with whole wheat flour and lemon on top* € 14,5
- . FRIED OCTOPUS TENTACLES *fried in whole wheat flour and spices batter* € 14
- . LAMB SKEWERS *dressed after cooking with Chimichurri* € 10

NUVOLA *old Style*

High pizza, made with type 1 and 2 whole wheat flour, soft on the inside and crunchy on the outside; served in 7 slices topped after cooking with fresh ingredients

- *la* ACCIUGHE *senza* SOLDI € 14,90
green sauce made with parsley, Cantabrian Sea anchovy fillets, burrata cheese from Gioia del Colle, red sauce made with roasted peppers and tomato, black lime powder, confit tomato, olives from Taggia.
- BRA *nella* LANGHE € 15,00
goat robiola cheese, raw sausage from Bra, chimichurri sauce, hazelnuts roasted with oregano, crunchy chili.
- *un* TONNO *alle* HAWAII € 16,00
yellowfin tuna tartare, burrata cheese from Gioia del Colle, red onion chutney caramelized with sweet oranges, mango cream and lime juice, crunchy nori seaweed.
- UN SALMONE *in* GIAPPONE € 15,90
stracciatella cheese from Gioia del Colle, Norwegian salmon tartare, Mexican guacamole, passion fruit, crunchy roasted almonds, Japanese sauce Teriyaki.
- OCEANO € 19,00
fish-based tasting trail composed of 8 slices and 4 different tastes
2 slices of LE ACCIUGHE SENZA SOLDI - 2 slices of UN TONNO ALLE HAWAII;
2 slices of UN SALMONE IN GIAPPONE - 2 slices of IL GAMBERO ROSA
- GAMBERI ROSA & SALMONE *7 slices with 2 different flavors* € 17,00
burrata cheese from Gioia del Colle, Mediterranean raw pink shrimps, Mexican guacamole, sweet paprika, mango cream, lime juice / Mexican guacamole, red onion chutney caramelized with sweet oranges, Norwegian salmon tartare seasoned with powder dill, black sesame seeds, soybean sprouts.
- LA FASSONA & CASTELMAGNO € 15,50
goat robiola cheese, raw bovine meat tartare dressed with chimichurri, shitake mushroom cream, Castelmagno cheese, Dijon mustard.
- *the* GREEN REVOLUTION € 14,90
goat robiola cheese, Mexican guacamole made with avocado and zucchinis, carrots and purple cabbage julienne seasoned with soy sauce and olive oil, black sesame seeds, crunchy roasted almonds, basil emulsion.



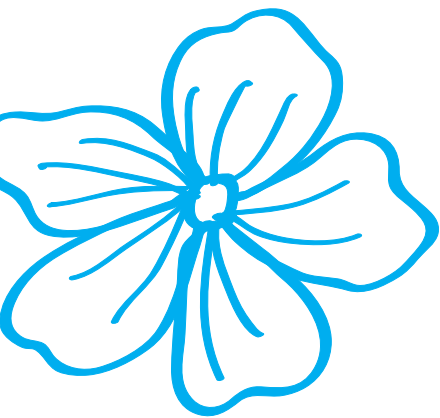
NUVOLA *new Experience*

Dough Nuvola with never - before - seen toppings; an evolution of our flavors, mixing ingredients from Sud America, Asia and Italia

- **MEAT LAND** € 18,00
meat-based tasting trail composed of 8 slices and 4 different tastes
2 slices of BRA nelle LANGHE - 2 slices of FASSONA e CASTELMAGNO
2 slices of FASSONA e KATSUOBUSHI - 2 slices of BRA alla PIEMONTESE
- **MELANZANE • BBQ** € 15,00
goat robiola cheese, eggplants baked in the oven with tomato and Mediterranean spices, smoky Pimenton de la Vera (sweet paprika) sauce, olives from Taggia, Sicilian ricotta flakes, fresh basil emulsion.
- **SALMONE & ALGA NORI** € 16,00
parsley guacamole, Norwegian salmon tartare, burrata cheese from Gioia del Colle, crispy chili, mango cream and lime, nori seaweed.
- **TONNO & KATSUOBUSHI** € 16,90
7 slices with 2 different tastes
red onion chutney caramelized with sweet oranges, Mexican guacamole, yellowfin tuna tartare, raspberry cream, crunchy roasted almonds, lime juice/ yellowfin tuna tartare, burrata cheese from Gioia del Colle, shitake mushroom cream, chimichurri, Dijon mustard, Katsoubushi dried flakes.
- **BRA alla PIEMONTESE** € 15,50
green sauce made with parsley, raw veal sausage from Bra, goat robiola cheese, red sauce made with roasted peppers and tomato, mustard cream, roasted hazelnuts.
- *ragù di* **POLPO & NDUJA** € 17,00
burrata cheese from Gioia del Colle, homemade octopus ragù, "Fili Pugliese" Spilinga spicy 'nduja cream red sauce made with roasted peppers and tomato, crispy chili, fresh parsley emulsion.
- **VITELLO al BARBECUE** € 16,00
goat robiola cheese, low-temperature-cooked Piemontese veal belly seasoned with BBQ spices, red sauce made with roasted peppers and tomato, fresh parsley emulsion, salsa tonnata and Dijon mustard..

impasto **BUN** *homemade Burger, made with whole wheat flour, corn flour and seeds.*

- **POLPOCTOPUS** € 15,00
Caciocavallo cheese, low-temperature cooked octopus, Apulian escarole, olives from Taggia, homemade spicy Thai guacamole.
- **THUNNUS & CHILI** € 14,90
burrata from Gioia del Colle, yellowfin tuna tartare, avocado and parsley cream, caramelized red onion, roasted artichoks, crunchy chili, green salad, homemade Thai mustard mayonnaise.
- **SALMON GREEN** € 14,50
avocado and parsley cream, Norwegian salmon tartare, burrata cheese from Gioia del Colle, chimichurri, homemade French sauce made with mustard seeds and sliced apples, fresh spinach.
- *il* **GAMBERO ROSA** € 15,00
burrata cheese from Gioia del Colle with orange peel flakes, Mediterranean raw pink shrimps, lime juice, confit tomato, parsley guacamole, fresh spinach and fennel dressed with olive oil, Thai pink sauce.
- **PANCIOTTO BBQ** € 14,50
green sauce made with parsley, low-temperature-cooked Piemontese veal belly seasoned with BBQ spices, goat robiola cheese, green salad and tomato, homemade Thai mustard mayonnaise.



Dessert

€ 8

LA NOCCIOLA *alla* GIAPPONESE

- Hazelnut foam, chocolate truffles, salty cocoa crumble, Madagascar chocolate ganache, sweet roasted hazelnuts, meringue powder and pistachio.

TIRAMISU' *by* BALIK

- Ladyfingers (savoardi) soaked in coffee, Madagascar dark chocolate drops, homemade mascarpone cream, Madagascar chocolate ganache, dark cocoa powder.

POLLOCK • PANNACOTTA

- Homemade panna cotta vanilla flavored, mango and raspberry coulis, passion fruit gel .

il PISTACCHIO

- Pistachio foam, chocolate truffles, salty cocoa crumble, Madagascar chocolate ganache, sweet roasted pistachio, meringue powder and pistachio.

SORBETTI € 6

- LEMON and SAGE

- STRAWBERRY

- LEMON, MANGO COULIS and BLACK SESAME SEEDS

- STRAWBERRY, PASSION FRUIT COULIS and MINT POWDER

