



## *(T) TASTING MENU*

*(Traditional set menu)*

*“The tradition”*: Knife cut raw meat, Russian salad,  
Onion soup with cheese au gratin (1, 3, 4, 5, 6)

*Homemade Tajarin with sausage ragù* (1, 3, 5, 6)

*“Il bollito”*: Boiled veal meat, green sauce, red sauce  
and aviè sauce (honey, walnut and mustard) (1, 2, 3,  
4, 5, 6, 7, 13)

*or at your choice*

*Cheese with honey and compote* (3, 7)

*Fresh fruit sorbet*

*Coffee crème brûlée, buckwheat cookie* (1, 3, 6)

**45,00**

### **THREE GLASSES OF WINE TO PAIR**

*1 glass of Dolcetto or white wine, 1 of Barbera or Nebbiolo and  
1 of Barolo from our wines served by the glass 20,00*

### **TWO GLASSE OF WINE TO PAIR FOR A “SAFE DRIVING LICENCE”**

*1 glass of Dolcetto or white wine, 1 of Barbera or Nebbiolo  
from our wines served by the glass 12,50*

*One glass of Moscato d’Asti with dessert 5,50*

*The menu is designed for one person  
changed*

*Please, our fix menu cannot be*



## CREATE YOUR OWN MENU':

### FOUR COURSES MENU'

Euro 40,00

*Two starters, one primi or main course, one dessert  
from our menu à la carte*

### LIGHT MENU'

Euro 35,00

*One starter, one primi or main course, one dessert  
from our menu à la carte*

THREE GLASSES OF WINE TO PAIR 20,00

TWO GLASSE OF WINE TO PAIR FOR A "SAFE DRIVING  
LICENCE" 12,50

ONE GLASS OF MOSCATO D'ASTI *with dessert* 5,50

*All our menus are designed for one person.  
Sharing the menu will incur an additional service charge of Euro  
8,00*



## STARTERS

*(T) Knife cut raw meat, goat cheese mousse,  
green sauce (parsley, oil, garlic) 14,00  
(1, 2, 3, 5, 6)*

*(T) Veal liver paté, brioche bread, apple jam, red  
onion marmalade 15,00  
(1, 3, 5, 6)*

*(T) Salt-cooked onion, Aosta cheese fondue,  
hazelnut crumble 14,00  
(1, 3, 6, 7)*

*Giudìa fried artichoke, tomato cream flavored with  
garlic 14,00*



## PRIMI

*Carnaroli risotto, saffron, burrata, raw red prawn*

17,00

(2, 3, 5,

*(T) Homemade Tajarin with sausage ragù*

16,00

(1, 3, 5, 6)

*(T) Homemade Ravioli stuffed with braised veal  
cheek, roast sauce, confit shallot 16,00*

(1, 3, 5, 6)

*Onion soup with cheese au gratin 16,00*

(1, 3, 5)



## MAIN COURSES

*(T) "Il bollito": Boiled veal meat, green sauce, red sauce and arive sauce (honey, walnut and mustard)*

20,00

(1, 2, 3, 4, 5, 6, 7, 13)

*Rabbit roulade with herbs, black cabbage, apples*

20,00

(13)

*(T) Hunter's style chicken, mashed potatoes*

20,00

(3, 5, 13)

*(T) Cheese with homemade honey and compote*

14,00

(3, 7)

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*(T) Cheese selection with homemade honey and compote 18,00*

(3, 7)

*A glass of passito wine 6,00*



## DESSERT

*Custard tart with toasted hazelnuts* 8,00  
(1, 3, 5, 6, 7)

*Soft apple and walnut cake, cherry chantilly* 8,00  
(1, 3, 6, 7)

*Coffee crème brûlée, buckwheat cookie* 8,00  
(1, 3, 6)

*Chocolate brownies, vanilla ice cream* 8,00  
(1, 3, 5, 6)

*Fresh fruit sorbet* 7,00

*A glass of Moscato d'Asti* 5,50



## ALLERGENS:

1. *Cereals containing gluten*
2. *Fish and fish-based products*
3. *Milk and milk-based products*
4. *Mustard and mustard-based products*
5. *Sulphur dioxide and sulphites*
6. *Eggs and eggs products*
7. *Nuts and nuts products*
8. *Peanuts and peanut-based products*
9. *Sesam seeds and sesam seeds-based products*
10. *Lupin and lupin-based products*
11. *Shellfish and shellfish-based products*
12. *Soy and soy-based products*
13. *Celery and celery-based products*
14. *Molluscs and molluscs-based products*

*(T) Traditional Piemonte dish*

*We kindly ask to notify any kind of food allergies or intolerances. The menu shows the allergens present in each individual dish. The staff will be happy to provide specific information about it.*

*Some dishes are subject to reduction in temperature, placed under vacuum and frozen to maintain the freshness and the organoleptic properties of foods.*