



## *(T) TASTING MENU*

*(Traditional set menu)*

*"The Tradition": Knife-cut raw meet, Russian salad, Trout in carpione (marinated in wine and vinegar)*

*(1, 2, 3, 4, 5, 6)*

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

*Braised veal, vegetable ratatouille (5, 13)*

*or at your choice*

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

*Fresh fruit sorbet*

*Panna cotta, mint mousse, cocoa nibs (3, 5)*

**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**

*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 meet, robiola cheese and  
hazelnut rocher 15,00  
(1, 3, 7)*

*(T) Knife-cut raw black summer truffle 17,50*

*(T) Our Vitello Tonnato (traditiona roast veal  
served cold with tuna mayonnaise) 14,00  
(2, 4, 5, 6, 13)*

*(T) Trout, quail egg and seasonal vegetables in  
carpione (marinated in wine and vinegar) 15,00  
(2, 5, 6)*

*Black bread and figs crouton, Taleggio cheese,  
Peaches in moscato wine and crispy prosciutto  
crudo 13,00  
(1, 3, 5, 7)*



## PRIMI

*Homemade Ravioli stuffed with Parmesan eggplant,  
tomato sauce 17,00*  
(1, 3, 6)

*(T) Homemade Tajarin with sausage ragù 16,00*  
(1, 3, 5, 6)

*(T) Homemade Tajarin with summer black truffle  
18,50*  
(1, 3, 6)

*Homemade Potato gnocchi, burrata, confit cherry  
tomatoes, and basil oil 16,00*  
(1, 3, 6)

*Homemade Tagiatelle with porcini mushrooms ragù  
18,00*  
(1, 5, mushrooms)



## MAIN COURSES

*(T) Braised veal, vegetable ratatouille 20,00*  
*(5, 13)*

*Half a roasted chicken, potatoes with rosemary 20,00*

*Homemade "Piadina" (flatbread), our herb-roasted  
Porchetta, red onion jam, flame-roasted pepper, and sweet  
mustard 19,00*  
*(1, 4, 5)*

*(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*

*A glass of Passito wine "Ben Ryé" Donna fugata 2023  
9,00*



## DESSERT

*(T) Panna cotta, mint mousse, cocoa nibs 8,00  
(3, 5)*

*Frangipane cream tart, almonds, peach ice cream 8,00  
(1, 3, 6, 7)*

*Caramelized puff pastry, lemon curd cream, fresh  
strawberries 8,00  
(1, 3, 6)*

*(T) Traditional stuffed peaches (baked peaches stuffed  
with chocolate and amaretti cookies), almond crumble  
8,00  
(1, 3, 5, 6, 7)*

*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.