



(T) TASTING MENU

(Traditional set menu)

*"The Tradition": Knife-cut raw meat, Vegetables
Giardiniera, Leek and potatoe flan with saffron
cream*

(1, 3, 5, 6, 13)

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

Braised veal cheek, seasonal vegetables (3, 5, 13)

or at your choice

Cheese with honey and compote (3, 7)

Fresh fruit sorbet

*Traditional Bunet (chocolate and amaretti cookies
pudding) (1, 3, 5, 6, 7)*

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 21,50*

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 21,50

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.
Menus cannot be shared*



STARTERS

*(T) Knife-cut raw meat, robiola cheese and
hazelnut rocher 15,00
(1, 3, 7)*

*(T) Our Vitello Tonnato (traditional roast veal
served cold with tuna mayonnaise) 15,00
(2, 4, 5, 6, 13)*

*(T) "Giardiniera": mix of vegetables cooked in
tomato sauce, garlic-rubbed toasted bread 14,00
(1, 5, 13)*

*Leek and Potato flan, saffron cream, herbs flavored
anchovies 14,00
(1, 2, 3, 6)*



PRIMI

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

*(T) Homemade "Plin" (pinched in dialect)
Ravioli stuffed with "Toma del Bot" cheese, served
with butter and chives 17,00
(1, 3, 6)*

*(T) Homemade Pepper Ravioli, light "Bagna
Caoda" (traditional sauce with oil, garlic and
anchovies) 16,00
(1, 2, 3, 6)*

*Porcini mushroom cream, wheat gnocchetti, sautéed
Pioppini mushrooms 17,00
(1, 5, 6, mushrooms)*



MAIN COURSES

(T) Braised veal cheek, seasonal vegetables 20,00
(3, 5, 13)

*(T) Rabbit leg deglazed with Arneis wine, stewed
onions and potatoes 20,00*
(3, 5, 13)

*Boneless leg of pork, port wine sauce, oven roasted sweet
potatoes 20,00*
(3, 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

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The little numbers refer to the allergens indicated in the last page of the menu



DESSERT

*(T) Traditional Bunet (chocolate and amaretti cookies
pudding) 8,00
(1, 3, 5, 6, 7)*

*Hazelnut tartlet, caramelized fig, vanilla ice cream 8,00
(1, 3, 6, 7)*

*Pear and pecan puff pastry tart,
caramel crème anglaise 8,00
(1, 3, 5, 6, 7)*

*(T) Zabaglione, cornmeal cookies 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.