

## OUR CHEF'S TASTING MENUS

### TERRA E LAGO-PIEMONTE

An experience across the hills and lakeside, devoted to the true flavors of our land

#### Chef's Welcome

Fontaneto yellow onion with soy marinated Fassona beef tartare and soy dressing

(1,6,7,10)

Green "Plin" ravioli with Carmagnola rabbit cacciatora

(1,3,7,9,12,)

Sturgeon fillet with Spina Brut wine sauce and smoked herring roe

(4,7,9,12,)\*\*

Gianduja cremoso with candied sour cherries

(1,3,5,7,8)

Tasting menu, euro 70 per person (minimum 2 guests)

Paired with Piedmontese wines euro 20 per person

### ESSENZA VEGETALE

A culinary journey celebrating the freshness, vibrancy and harmony of natural flavors

#### Chef's Welcome

Artichoke & Artichoke

(1)

Spaghetti alla chitarra with soy ragù

(1,6,9,12)

Tofu and savoy cabbage capunet

(6,11)\*\*

Milk cremoso with persimon custard and chocolate

(5,6,8)\*\*

Tasting menu, euro 60 per person (minimum 2 guests)

Paired with Piedmontese wines euro 20 per person

## STARTERS

Fontaneto yellow onion with soy marinated Fassona beef tartare and soy dressing (1,6,7,10)	€ 16
Squid with pumpkin cream and dual-texture catalogna (3,4,7,8,9,14) **	€ 20
Scallops with smoked eggplant mousse and mushrooms (1,4,7,14) *, **	€ 21
Blu del Monviso cheese with duck prosciutto and fruit mustard (7,10,12)	€ 18
Artichoke & Artichoke (vegan) (1)	€ 16

## FIRST COURSES

Artisanal Fusillone with gorgonzola, beetroot and hazelnuts (1,7,8,9,12)	€ 18
Green “Plin” ravioli with Carmagnola rabbit cacciatora (1,3,7,9,12)	€ 20
Karbor risotto with marinated red tuna and grilled porcini mushrooms (1,4,6,7,9,12) **	€ 20
San Carlo Ramen From Japan to our Land (1,3,6,7,9,10,11) *	€ 25

Spaghetti alla chitarra with soy ragù (vegan) € 16

(1,6,9,12)

## SECOND COURSES

Guinea fowl supreme with Storo polenta and chestnuts € 24

(7,9,12)

Braised beef cheek served with topinambour, artichokes  
and black truffle € 26

(1,7,9,12)

Monkfish cooked “in porchetta” style € 28

(4,7,9)\*\*

Sturgeon fillet with Spina Brut wine sauce and smoked herring roe € 28

(4,7, 912,)\*\*

Tofu and savoy cabbage capunet € 20

(6,11) \*\*

## DESSERT

Gianduja cremoso with candied sour cherries € 12

(1,3,5,7,8)

Pear and almond tartlet € 11

(1,3,5,7,8)

Chocolate chip brioche filled with vanilla and chocolate cream € 10

(1,3,5,7,8,12)\*\*

Chocolate and raspberry mousse € 10

(1,3,5,7,8)

Milk cremoso with persimon custard and chocolate (vegan) € 12

(5,6,8)

Guffanti cheese selection with jams € 16

(7,10)

## KIDS MENU

Up to 10 years

Assorted slices of cooked ham and salami 8

Pasta with tomato sauce or traditional meat  
ragù 10

(1)

Breaded chicken Milanese with crispy fries 12

(1) \*\*

Cover charge 3 euro

### Frozen products

Dishes marked with (\*) are made with ingredients that were originally frozen or deep-frozen.

### Raw materials / Locally chilled products

Dishes marked with (\*\*) contain fresh products of animal origin or raw fishery products that have undergone rapid temperature reduction to ensure quality and safety, as described in the HACCP plan pursuant to Regulation CE 852/04 and Regulation CE 853/04

