

## Starters

Raw Piedmontese veal with various accompaniments.	18 euro
Old style marinated rabbit, Vecchio Piemonte sauce, sweet and sour vegetables.	20 euro
Foie gras praliné, peaches, hazelnut crunch and black truffle, escalope served with red onion jam and brioche bread.	25 euro
Calf's tongue with extra-virgin olive oil, red prawn tartare, cocktail sauce.	18 euro
Artichoke, creamy yolk, scallop au gratin with black truffle, Jerusalem artichoke velouté.	20 euro
Vegetables selection.	18 euro
Veal sweetbreads glazed with moscato raisin wine, caramelized onion purée, scampi, peaches and ham.	24 euro

## First Courses

Traditional hand-pinched ravioli served with roast gravy reduction.	18 euro
Potato gnocchi, foie gras fondant, salmis of goose in red wine, black truffle.	20 euro
Butternut squash risotto with Barolo Chinato, 99% Michel Cluizel chocolate.	18 euro
Cream of extra virgin olive oil, anchovy and Jerusalem artichoke, tortelli pasta filled with cardoons, Bra mountain cheese and black truffle.	18 euro
Hand-pinched ravioli filled in a liquid Gorgonzola cheese, smoked jowl bacon and red onion.	18 euro
Infusion of white onion, ravioli filled with mountain Fontina fondue, marinated fillet of veal, black truffle.	18 euro

## Mains

Pink cooked veal, artichoke "parmigiana", potato croquettes with black truffle, mortadella cracker.	30 euro
Cheek of veal slow-cooked in its red wine stock, shallot, pear and marron glacé purée.	28 euro
Quail, Amarena cherries, white chocolate and foie gras.	35 euro
Slightly pink casseroled saddle of roe deer, fruit and vegetable salad.	30 euro
Wild fish, celery root, old-style meat-loaf reworked in clam guazzetto.	30 euro
Heifer veal rib steak (approx. 800 g) grill-style. Seasonal vegetables and Béarnaise sauce.	60 euro

## Desserts

Lukewarm black chocolate flan,  
strawberries, basil and vanilla. 15 euro

CiocoCoccoMartini... 15 euro  
e hot chilli wow!

Soft nougat, chocolate praline, candied orange. 15 euro

White chocolate sphere, raspberries, chocolate  
and tea infusion. 15 euro

From tradition... 15 euro  
... five tempting little cuddles!.

Gianduiotto hazelnut chocolate, cornmeal cookie cream,  
Marsala zabaglione. 15 euro

Sorbets and ice-creams with fresh fruit. 15 euro

Coffee and mini pastries. 5 euro

Selection of oriental and herbal teas. 5 euro