

## Fritto piemontese

*The cuts and preparations of the traditional Mixed Fried reinterpreted by  
Davide Odore.*

*From the aperitif to the dessert a journey of light and crispy  
flavors.*

The veal: the sweetbreads, the schnitzel and cordon bleu.

The pork: the batsoa', the sausage, the meatloaf,  
the cotechino.

The rabbit: the loin and the liver.

The lamb: the rib.

Vegetables: eggplants, artichokes, cauliflowers, zucchini.

Green and red sauce.

The dessert: the semolino, the Mombaruzzo macaroon, the apple, the  
banana and the vanilla ice-cream.

65 euros

For all the commensals of the table