



## Tradition Menu

### **Tonnato**

Slow-cooked round of Fassona veal, tuna sauce, Cantabrian anchovies, soya mayonnaise, sweet-and-sour Tropea onion and its powder

### **Traditional Plin**

Classic handmade agnolotti filled with three roasts, slightly smoked herb mountain butter foam

### **Reale**

Long-cooking beef shoulder, mashed Roero potatoes

### **Tonda e Gentile**

Hazelnut sablé cookie, mousse and earth, caramel heart, gianduja hazelnut chocolate ice-cream and raspberry jelly

*Euro 65,00*

*This menu is only available for an entire table*

Cover charge Euro 5,00 per person

*For reasons of product availability and preservation, certain foods may have undergone blast-chilling.  
In case of allergies or food intolerances, please ask the staff to show you a full list of allergens*





## **\_From the sea\_**

### **Baccalà**

Marinated and smoked fillet of salted cod,  
creamed purple potatoes, golden artichokes

### **Bottoni**

Pasta buttons filled with shellfish and bergamot,  
slow-cooked chanterelle mushrooms, toasted almonds and parsley oil

### **Pescato**

Cube of catch of the day, Mazzara del Vallo tiger prawns, shellfish,  
Polignano Swiss chard, green beans, sea lettuce and "acqua pazza" broth

### **Agrumi**

Orange crumble, lime and ginger cream, bergamot jelly,  
mandarin and juniper sorbet, marinated kumquat and finger lime

*Euro 75,00*

*This menu is only available for an entire table*

**Cover charge Euro 5,00 per person**

*For reasons of product availability and preservation, certain foods may have undergone blast-chilling.  
In case of allergies or food intolerances, please ask the staff to show you a full list of allergens*





## Surprise Menu

*Chosen by our Chef for you*

5 courses: *Euro 95,00*

*This menu is only available for an entire table*

Cover charge Euro 5,00 per person

*For reasons of product availability and preservation, certain foods may have undergone blast-chilling.  
In case of allergies or food intolerances, please ask the staff to show you a full list of allergens*



## **Starters**

### **Tartare**

Hand-chopped Piedmontese beef,  
fresh goat's cheese, lemon and creamed egg

*Euro 21,00*

### **Tonnato**

Slow-cooked round of Fassona veal, tuna sauce, Cantabrian anchovies,  
soya mayonnaise, sweet-and-sour Tropea onion and its powder

*Euro 22,00*

### **Calamaro "Affogato"**

Seared squid, clams and their reduction sauce

*Euro 23,00*

### **Baccalà**

Marinated and smoked fillet of salted cod,  
creamed purple potatoes, golden artichokes

*Euro 24,00*

### **Foie gras**

Escalope of foie gras, Reinette apple purée,  
fig jam and Moscato wine reduction, toasted pain brioche

*Euro 26,00*

### **Le verdure**

Our vegetables selected for you

*Euro 20,00*

Cover charge Euro 5,00 per person

*For reasons of product availability and preservation, certain foods may have undergone blast-chilling.  
In case of allergies or food intolerances, please ask the staff to show you a full list of allergens*



## First Courses

### **Traditional Plin**

Classic handmade agnolotti filled with three roasts,  
slightly smoked herb mountain butter foam

*Euro 20,00*

### **Linguine**

Ribbon pasta creamed with Parmesan,  
crispy Cinta Senese pancetta, Sichuan pepper and marinated egg yolk

*Euro 25,00*

### **Tortello**

Chestnut flour pasta filled with Verduno sausage,  
Cervere leeks and light Verzin cheese fondue

*Euro 22,00*

### **Bottoni**

Pasta buttons filled with shellfish and bergamot,  
slow-cooked chanterelle mushrooms, toasted almonds and parsley oil

*Euro 22,00*

### **Riso**

Creamed Acquerello rice with basil pesto,  
marinated red prawns and lemon caviar

*Euro 26,00*

### **Pasta, fagioli e cozze**

Mixed Pastificio Gentile pasta, Pigna beans,  
smoked Provola cheese and mussels

*Euro 25,00*

Cover charge Euro 5,00 per person

*For reasons of product availability and preservation, certain foods may have undergone blast-chilling.  
In case of allergies or food intolerances, please ask the staff to show you a full list of allergens*





## Mains

### **Piedmontese T-Bone**

Our T-bone “fiorentina” steak served with Dijon mustard vegetables

*Minimum 2 people*

*Euro 80,00*

### **Fillet**

Seared fillet of Piedmontese veal,  
soft potatoes, braised artichokes and liquid cassoeula

*Euro 35,00*

### **Piccione**

Pink pigeon breast, fried pigeon leg,  
creamed turnip tops and black truffle

*Euro 28,00*

### **Agnello fumé**

Slow-cooked rack of lamb, celeriac,  
Chioggia pink beetroot, Savoy cabbage and radish

*Euro 27,00*

### **Pescato**

Cube of catch of the day, Mazzara del Vallo tiger prawns, shellfish,  
Polignano beets, green beans, sea lettuce and flavourful broth

*Euro 30,00*

### **Fritto di Mare**

Our mixed seafood fry-up and garden salad

*Euro 32,00*

Cover charge Euro 5,00 per person

*For reasons of product availability and preservation, certain foods may have undergone blast-chilling.*

*In case of allergies or food intolerances, please ask the staff to show you a full list of allergens*





## Desserts

### **Tonda e Gentile**

Hazelnut sablé cookie, mousse and earth, caramel heart, gianduja hazelnut chocolate ice-cream and raspberry jelly

*Euro 16,00*

### **Our crème brûlée**

Our crème brûlée served with a muscovado wafer, passion fruit meringue, wild berries, Sichuan pepper and lemongrass ice-cream

*Euro 18,00*

### **Il Cioccolato**

Three chocolates with different textures, coffee, pomegranate sauce and almond ice-cream

*Euro 17,00*

### **Agrumi**

Orange crumble, lime and ginger cream, bergamot jelly, mandarin and juniper sorbet, marinated kumquat and finger lime

*Euro 18,00*

### **Gelateria**

Selection of ice-creams and sorbets

*Euro 14,00*

Cover charge Euro 5,00 per person

*For reasons of product availability and preservation, certain foods may have undergone blast-chilling.  
In case of allergies or food intolerances, please ask the staff to show you a full list of allergens*