



Tradition Menu

Tartare

Hand-chopped Piedmontese beef,
creamed egg with dill and Maldon salt

Traditional Plin

Agnolotti filled with three roasts “served on the napkin”,
as tradition requires

Reale

Long-cooking beef shoulder,
mashed Roero potatoes

Tonda e Gentile

Hazelnut sablé cookie, hazelnut mousse with crumble,
caramel heart and raspberry jelly

Euro 70,00

This menu is only available for an entire table

*For reasons of product availability and preservation, certain foods may have undergone blast-chilling (less than -18° C).
In case of allergies or food intolerances, please ask the staff to show you a full list of allergens*



From the sea

Calamaro "Affogato"

Seared squid, delicate restricted of clams and their air

Riso

Creamed Acquerello rice with basil pesto,
burrata cheese, red prawns marinated with lime

Dentex

Fillet of dentex from the Ligurian gulf, Polignano beets in several consistencies and delicate leaking of "acqua pazza"

Agrumi

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

Euro 80,00

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Starters

Tartare

Hand-chopped Piedmontese beef,
creamed egg with dill and Maldon salt

Euro 21,00

Tonnato

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

Euro 22,00

Calamaro "Affogato"

Seared squid, delicate restricted of clams and their air

Euro 23,00

Crudit 

Marinated purple shrimp carpaccio, citrus fruits crumble,
delicate crustacean cream, mango bubbles and lime sorbet quenelle

Euro 26,00

Foie Gras

Foie gras escalope with lemon scented fig jam and green tea brioche

Euro 26,00

Dall'orto al piatto

Porcini and cocoa crumble, Jerusalem artichoke sponge,
yellow tomato confit, red pepper sphere from Carmagnola,
pur ed local potatoes

Euro 20,00

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First Courses

Traditional Plin

Agnolotti filled with three roasts “served on the napkin”,
as tradition requires

Euro 22,00

Linguine

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

Euro 25,00

Ravioli

Fresh pasta ravioli filled with Seirass ricotta served with
whipped thyme butter, cream of wild nettles, taggiasca olives powder

Euro 24,00

Bottoni

Pasta buttons filled with shellfish and bergamot,
toasted almonds and mint oil

Euro 24,00

Riso

Creamed Acquerello rice with basil pesto,
burrata cheese, red prawns marinated with lime

Euro 26,00

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Mains

Cervo

Rack of deer cooked in hay with season vegetables and smoking
Euro 28,00

Reale

Long-cooking beef shoulder,
mashed Roero potatoes
Euro 24,00

Dentex

Fillet of dentex from the Ligurian gulf, Polignano beets in several consistencies and delicate leaking of "acqua pazza"
Euro 30,00

Fritto di Mare

Our mixed seafood fry-up and garden salad
Euro 33,00

Turbot Fish

Turbot fish, juniper scented onion cream,
porcini mushroom sponge from Valsesia
Euro 30,00

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Desserts

Tonda e Gentile

Hazelnut sablé cookie, hazelnut mousse with crumble,
caramel heart and raspberry jelly

Euro 14,00

Mousse di fico e cioccolato bianco

Creamy dark chocolate, salty crumble, fresh figs and almond ice
cream, white chocolate glaze

Euro 18,00

Cheesecake delicata al farro

Mango cream, passion fruit sauce, peach and berries sorbet

Euro 16,00

Gli Agrumi

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

Euro 18,00

Our Tiramisù

Crispy tiramisù quenelle, mascarpone ice cream,
coffee caviar and barbajada sauce

Euro 16,00

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