



Our Tradition

Tonnato

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

Traditional Plin

Agnolotti filled with three roasts “served on the napkin”,
fragrance of aromatic herbs

Reale

Slow-cooked veal shoulder “priest's hat”,
eggplant powder cooked in charcoal and delicate Roerine potato purée

Tonda e Gentile

Hazelnut mousse, toffee caramel sauce,
creamy gianduja and caramelized “tonda e gentile” hazelnuts

80,00 Euro per person

This menu is available only for the 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*





The Sea meets Langhe hills

Shrimp

Mazara del Vallo red shrimp, cherry jelly,
green apple sorbet and basil essence

Spaghettone

Bronze-drawn “spaghettone”, soft cream of purple Mediterranean shrimp,
wild parsley emulsion

Dentex

Dentex fillet from Ligurian Gulf,
seared glasswort, potatoes from Valle Belbo and sea bottom

Langa Cheesecake

Cheesecake made with robiola d’Alba cheese, apricot gelée,
corn shortcrust pastry and creamy fresh basil

90,00 Euro per person

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Enhance Nature

A miniature vegetable garden

Pureed "Roerine" potatoes, wild thyme crumble, spinach sponge,
dried "confit" tomato waffle and black summer truffle flakes

Ravioli

Ravioli fresh pasta stuffed with Seirass ricotta, French herb butter,
Polignano chard and raw powder of Taggiasche olives

Egg

Crispy egg wrapped in a phyllo dough nest,
crumble with hints of rosemary, 36-month Parmigiano Reggiano soft fondue

Pastiera

Lemon-scented ricotta cheese mousse, citrus fruit financiers,
crunchy puffed wheat, candied orange and orange blossom ice-cream

80,00 Euro per person

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Surprise Menu

Chosen by our Chef Martin Lazarov for you

5 courses

115,00 Euro per person

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Starters

Tartare

Hand-chopped Piedmontese Fassona beef tartare,
organic smoked egg foam and black summer truffle

26,00 Euro

Il Tonnato

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

22,00 Euro

Shrimp

Mazara del Vallo red shrimp, cherry jelly,
green apple sorbet and basil essence

24,00 Euro

Foie Gras

Foie gras escalope, fresh fig jam flavored with cedar,
nasturtium and soft toasted brioches

26,00 Euro

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First Courses

Traditional Plin

Agnolotti filled with three roasts “served on the napkin”,
fragrance of aromatic herbs

24,00 Euro

Rice

Acquerello rice creamed with “confit” porcini mushrooms,
Criollo cocoa crispy crumble and powder of Chioggia beetroot

26,00 Euro

Ravioli

Ravioli fresh pasta stuffed with Seirass ricotta, French herb butter,
Polignano chard and raw powder of Taggiasche olives

24,00 Euro

Buttons

Buttons fresh pasta, Mediterranean mussels and sea perfumes,
delicate cream of Verzin cow cheese and basil air

26,00 Euro

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__Main Courses__

Fillet

Piedmontese veal fillet, "Tonda gentile" hazelnut base,
dried aromatic herb sponge, natural baby carrots and gold flakes
30,00 Euro

Pigeon

Low temperature cooked pigeon breast, soft marshmallow,
licorice powder and fried leg in panko bread
32,00 Euro

Dentex

Dentex fillet from Ligurian Gulf,
seared glasswort, potatoes from Valle Belbo and sea bottom
32,00 Euro

Egg

Crispy egg wrapped in a phyllo dough nest,
earth with hints of rosemary, 36-month Parmigiano Reggiano soft fondue
28,00 Euro

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Desserts

Tonda e Gentile

Hazelnut mousse, toffee caramel sauce,
creamy gianduja and caramelized “tonda e gentile” hazelnuts
16,00 Euro

Langa Cheesecake

Cheesecake made with robiola d’Alba cheese, apricot gelée,
corn shortcrust pastry and creamy fresh basil
16,00 Euro

Pastiera

Lemon-scented ricotta cheese mousse, citrus fruit financiers,
crunchy puffed wheat, candied orange and orange blossom ice-cream
18,00 Euro

Sbrisolona

Crunchy almond base, smooth warm eggnog,
Marsala ice-cream and orange crumble
18,00 Euro

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