



## Roots menu

Fassona all'Albese, Champignon extraction, truffle and hazelnuts

Cooked dough pasta ravioli\*, stuffed with three roasts,  
Normandy butter and sage

Stuffed rabbit and mushrooms

Bunet 3.0

*Euro 100,00*

*The menu is only available for the entire table*

*\*For reasons of product availability and preservation, certain foods 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*





## Nature Menu

Caponata way eggplant

Spaghetti with datterino tomatoes and basil

Grilled and raw zucchini, scapece and robiola sauce

Strawberry

*Euro 100,00*

*The menu is only available for the entire table*

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## Surprise menu

### “Travelling”

*Piedmont, Campania and Sicily;  
from the coasts to the hinterland,  
in places experienced at first hand.*

*Chef Gerardo Costiero*

**5 Courses: Euro 110,00**

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## Starters

Fassona all'Albese, Champignon extraction, truffle and hazelnuts

*Euro 27,00*

Caponata way eggplant

*Euro 25,00*

Grilled tuna\*, green apple and mustard sauce

*Euro 27,00*

Sea bass\* tataki, kvass, tomato heart and anchovy sauce

*Euro 28,00*

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## First Courses

Pasta Elica, bottarga, hazelnuts and lemongrass

*Euro 28,00*

Spaghetti with datterino tomatoes and basil

*Euro 24,00*

Cooked dough pasta ravioli\*, stuffed with three roasts,  
Normandy butter and sage

*Euro 26,00*

Red and yellow peppers risotto, anchovies, capers and caviar

*Euro 30,00*

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## Main Courses

Piedmontese black pork neck, composed of hazelnuts,  
raisins, spring onion and grilled lettuce

*Euro 30,00*

Mullet, almond sauce and zucchini plant sprout

*Euro 34,00*

Grilled and raw zucchini, scapece way, robiola cheese and lemon

*Euro 28,00*

Stuffed rabbit and mushrooms

*Euro 32,00*

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## Dessert

Strawberry  
*Euro 18,00*

Bunet 3.0  
*Euro 18,00*

Orange, carrot, tonka bean  
*Euro 20,00*

Mango, coconut and cocoa pulp  
*Euro 20,00*

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