

MENU

TASTING MENU 35€

STARTERS

Steak tartare Piemontese-style 🍷

Crispy egg with chards, melted Keen's Cheddar and bacon

FIRST COURSES

Agnolotto gobbo (big ravioli stuffed with 3 meats) 🍷

MAIN COURSES

Veal braised in Ruchè wine 🍷

DESSERT

Panna cotta



CARTA

STARTERS

Crispy egg with chards, melted Keen's Cheddar and bacon 10.00€

Muscle and bean soup 12.00€

Anchovies three ways 10.00€

Cheese pumpkin 10.00€

Bone marrow, salt cod and rapini 🍷 12.00€

Steak tartare Piemontese-style 🍷 13.00€

Sweetbreads 🍷 with smoked oranges and shallots 14.00€

Mullet with pickled and smoked vegetables 14.00€

FIRST COURSES

Tajarin with vegetables and "bagna cauda" 12.00€

Agnolotto gobbo (big ravioli stuffed with 3 meats) 🍷 13.00€

Ravioli stuffed with offal stew 🍷 12.00€

Pile of cuttlefish black and kombucha 13.00€

Risotto with brown stock and bone marrow 🍷 14.00€

Langoustine and blood 14.00€

MAIN COURSES

Sunflower seeds, Jerusalem artichokes and hazelnuts 12.00€

Veal braised in Ruchè wine 🍷 16.00€

Lamb from Murazzano 19.00€

Crispy Guinea fowl 18.00€

Offal assortment 🍷 18.00€

Pigeon with radicchio, Barbaresco Chinato and smoked foie gras 24.00€

Beef prime rib - Fassone breed 🍷 (/100gr.) 7.00€

Pheasant and cauliflower cream 16.00€

A selection of cheese s.q

Service and bread 2€



The project of Slow Food Presidia protecting small-scale production of quality ' craft