

# 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€
Terrine of boiled meat and its sauces	12.00€
Anchovies three ways	10.00€
"Friciule" wild herb omelettes with gribiche sauce	10.00€
Bone marrow, salt cod and rapini 🍷	12.00€
Steak tartare Piemontese-style 🍷	13.00€
Sweetbreads 🍷 with smoked apricots and shallots	14.00€
Soused eel with green tomatoes and pistachios	15.00€

### 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 "finanziera" 🍷	12.00€
Plin asparagus and seiras and pine resin	13.00€
Risotto with brown stock and bone marrow 🍷	14.00€
Langoustine and blood	14.00€

### MAIN COURSES

Sunflower seeds with stracciatella cream of aubergines	14.00€
Veal braised in Ruchè wine 🍷	16.00€
Lamb from Murazzano	19.00€
Crispy Guinea fowl	18.00€
Offal assortment 🍷	18.00€
Pigeon stuffed with "giardiniera", ice cream with pepper verbena	24.00€
Beef prime rib - Fassone breed 🍷	(/100gr.) 7.00€
Quail, peas and broad beans	16.00€
Duck in two serving (for 2 person)	60.00€

A selection of cheese	s.q
Service and bread	2€



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