

Starters

Burrata cheese, eggplant cream, cherry tomatoes with basil and Taggiasca olives	€ 17,00
Thinly sliced cuttlefish* with lime and ginger infusion on pea* and mint purée with cuttlefish ink coral	€ 18,00
Brulé prawns*, bell pepper salad and raspberry-red onion sweet and sour reduction with long pepper	€ 18,00
Marinated meat carpaccio, curly endive, 30-month flakes of Parmigiano Reggiano cheese, croutons and Caesar dressing	€ 17,00
Piedmontese beef tartare "Coalvi" selection, "Stornello" style with black truffle and "pane guttiau"	€ 17,00
Selection of cold cuts from the valleys with Bettelmatt cheese cream	€ 16,00
San Marzano tomato flan, parmesan cheese cream, marjoram and olive crumble	€ 15,00

First courses

Linguine with pepper and lemon, marinated trout and its caviar, baby spinach cream and fried breadcrumbs	€ 18,00
Carnaroli rice creamed with red turnip, smoked eel, goat cheese and pine nut pesto	€ 17,00
Cuttlefish ink* ravioli* with red mullet, cherry tomato fondue and basil	€ 18,00
Potato gnocchi** with turmeric and poppy seeds, ricotta cheese from Crodo cream, courgettes and courgettes flowers	€ 17,00
Sardinian "fregula" pasta with pork tartare flavoured with myrtle, "crusco" pepper and sweet pecorino cheese flakes	€ 17,00
Cold avocado and spinach velouté with crunchy radishes and vegan cream	€ 16,00

Also available for take-away

Cover charge Euro 1,50 per person

Some products, depending on seasonality and market requirements may be frozen at origin: *Frozen - **Blast-frozen in our kitchen

Vegetarian Corner

Creamy feta and yogurt, beetroot tartare with dill and orange, pistachio crumbs	€ 15,00
Sorghum, black beans and buckwheat "Gigli" pasta with cashews and carrots fondue, Taggiasca olives, curry and sprouts	€ 15,00
Chickpea and chia seeds burger with courgettes and courgettes flowers	€ 15,00
Vegan eggplant "Parmigiana"	€ 15,00
Our selection of cheeses from the valleys with marmalades	€ 17,00

Main courses

Salmon trout fillet, crispy celery, lightly-smoked vegetable yogurt and Aji amarillo cream	€ 23,00
Sautéed amberjack, eggplant, tomato and basil "crudaiola"	€ 23,00
Sea bream fillet with light curry, carrots and cashews, mountain celery chlorophyll, coconut rice	€ 24,00
Herb-crusted and slow-cooked pork mignon, soft potatoes and "Vin Santo" sauce	€ 26,00
Entrecôte of Angus Rio Platense, sweet potatoes chips, habanero pineapple chutney and bourbon	€ 26,00
Grilled "Coalvi" beef fillet, Cubebe pepper and Prunent wine butter, baby spinach and sautéed potatoes	€ 30,00

Desserts

Yellow peach mousse, spiced white sangria and fresh fruit	€ 8,00
Coconut dacquoise, white chocolate namelaka and passion fruit	€ 8,00
Classic tiramisu with gianduia ganache and Bailey's	€ 8,00
Almond semifreddo with apricot puree and lavender scent	€ 8,00
Vegan Tonka beans and vanilla cake with organic lemon mousse	€ 8,00
Assortment of local cheese with marmalades	€ 17,00

