



OUR PROPOSALS

Hors d'Oeuvre

Roasted squid*, black-eyed bean soup and parsley oil	€ 18.00
Slice of salmon trout in Carpione cream, endive, grapes and bay leaf	€ 18.00
Lo Stornello's Coalvi Piedmontese beef tartare, green apple and crispy buckwheat	€ 17.00
Selection of cured meats from the Ossola Valley, hay focaccia	€ 17.00
Guinea fowl terrine, sweet-and-sour carrots and mustard	€ 18.00
Cauliflower flan, Mottarone Toma cheese and late-harvest radicchio	€ 15.00

Pasta & Risotto

White risotto with creamed salt cod* and saffron cream	€ 18.00
Fresh tagliolini, broccoli, Taleggio cheese and anchovy colatura	€ 17.00
Pumpkin raviolo, toasted pumpkin seeds and rosemary vegetable jus and	€ 17.00
Potato and buckwheat gnocchi**, Savoy cabbage, brown butter and Alpine cheese	€ 18.00
Artisan egg penne with white wild boar ragù*, autumn mushrooms and marjoram	€ 18.00
Laurel-scented milk soup, toasted polenta, onion and melting onion	€ 17.00

Vegetarian Corner

Roasted Jerusalem artichoke, cream of legumes and Tuscan kale	€ 15.00
Celeriac carpaccio, pesto of toasted seeds and pumpkin chutney	€ 15.00
Ossola goat cheese, roasted beetroot, horseradish and walnuts	€15.00
Savoury vegan cheesecake, crisp vegetable julienne and crumbled taralli	€15.00
Our selection of cheeses from the local valleys, served with preserves	€17.00

Fish & Meat

Pan-seared meagre, braised fennel with citrus and dry Vermouth velouté	€ 23.00
Roasted eel, crispy Beura polenta, radicchio and sweet-and-sour jus	€ 26.00
Roasted monkfish* fillet with celeriac, Tuscan kale and rosemary	€ 24.00
Slow-cooked suckling pork coppa, griddled king oyster mushroom and crispy garlic & olive oil grissini	€ 26.00
Lamb rump* with red cabbage and apple, potato rösti* and thyme jus	€ 27.00
Coalvi Piedmontese beef fillet, 2025 Bettelmatt cheese fondue, roasted potatoes and crispy Ossola pancetta	€ 35.00

Dessert

Martin Sec pear poached in Ossola Nebbiolo, Seirass cream and hazelnut praline	€ 8.00
Pumpkin pie in a glass; spiced pumpkin, muscovado crumble and vanilla	€ 8.00
Dark chocolate, orange and Campari sorbet	€ 8.00
Mont Blanc; chestnut cream, Bourbon vanilla, a hint of grappa and caramelized crunch	€ 8.00
Vanilla semifreddo with cocoa nibs and passion fruit	€ 8.00

Also available for takeaway



Service and cover charge: €2.00 per person

*Some products, depending on the season and market demand, may be frozen at source: *frozen - **blast-frozen*