

OUR PROPOSALS



Hors d'Oeuvre

Yellowtail carpaccio** with tomato, Taggiasca olives, caper buds and oregano	€ 18.00
Gravlax of salmon trout, dill crème fraîche, marinated cucumber and crispy red onion petals	€ 18.00
64°C poached egg on truffle-infused potato cream, asparagus and rye bread crumble	€ 15.00
“Coalvi” Piedmontese beef tartare from Lo Stornello with sweet-and-sour early vegetables	€ 17.00
Our Ossola Valleys platter with fresh local goat’s cheese	€ 17.00
Flan of young courgettes, courgette flowers and saffron on a Mottarone toma fondue	€ 15.00

Pasta & Risotto

Fresh egg pasta tagliolino with smoked whitefish, spring onion cream and pink pepper	€ 18.00
Potato gnocchi** with Castelmagno cheese, broad beans and wild mint	€ 18.00
Carnaroli rice with alpine butter, white asparagus and Roccaverano robiola, herb oil	€ 18.00
Fresh fusilli with lemon, pea essence, stracciatella and marinated egg yolk	€ 17.00
Ravioli with sea bass and kaffir lime, salicornia and caper powder	€ 18.00
Fresh orecchiette with veal ossobuco ragù and classic gremolada	€ 17.00

Vegetarian Corner

Raw marinated cauliflower with broad beans, asparagus, radishes and lemon pearls	€ 15.00
Warm spring vegetable soup with vegan goat’s cheese, spring onions and flowers	€ 15.00
Beetroot spaghetti with cashew cream, citron, mint and green oil	€ 15.00
Fresh pasta mille-feuille with vegan ragù of peas and lentils, served with baby vegetables	€ 15.00
Our selection of valley cheeses with preserves	€ 17.00

Fish & Meat

Seared Arctic char with fresh peas and potatoes, trout roe and fresh spring onions	€ 24.00
Pan-fried Gargano red sea bream with crispy skin, seasonal bitter vegetables and confit cherry tomatoes	€ 23.00
Grilled octopus with cannellini bean purée, ‘nduja oil and crispy croutons with lemon and garlic	€ 24.00
Slow-cooked guinea fowl breast, browned with thyme, served with morel mushrooms and snow peas	€ 27.00
Veal belly, sweetbreads* and artichokes with wild mint, potato crisps and Marsala sauce	€ 27.00
Coalvi Piedmontese beef fillet with whipped butter and Maggia Valley pepper	€ 30.00

Dessert

Cube** of 70% dark chocolate mousse with a raspberry centre and crunchy cocoa quinoa	€ 8.00
Orange blossom goat’s cheese, rhubarb compote and hibiscus wild strawberries, pistachio sponge	€ 8.00
Chestnut honey parfait from our valleys, wild fennel pollen and acacia honeycomb	€ 8.00
Crispy cannolo filled with namelaka and passion fruit and yuzu gelée	€ 8.00
Essence of Rice and Blueberries; vanilla-flavoured Imperatrice rice, blueberry compote, fresh blueberries and cocoa powder	€ 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 - **flash-frozen*