

Starters

- Mediterranean mussels with couscous timbale and parsley chlorophyll*
Lake terrine with nori seaweed, smoked trout with its eggs, garlic vegetable mayonnaise and mountain celery
*Purple centrofolo** carpaccio marinated with saffron, "Venere" rice and wasabi*
Low temperature cooked ham loin, soft yuzu gel, black waffle and pepper ricotta
Piedmontese beef tartare with songino pesto, parmesan cheese crispy bread
Platter of cured meats from our valleys with vegetables in oil
Potato flan, peas and parmesan cheese cream

First courses

- Long "Maccheroncini" pasta with broad beans, smoked tuna and stracciatella* € 14,50
Paccheri with redfish stew and basil scented cherry tomatoes € 14,50
"Tortelloni" with red turnips and truffle, robiola cheese and chives cream € 14,50
"Trofie" sautéed with spinach pesto, cashew nuts with crusco pepper and vegan cheese € 14,50
"Carnaroli" Risotto creamed with Bettelmatt cheese, asparagus and egg yolk € 14,50
*Ricotta and spinach gnocchi** with saffron soup and Piedmont's hazelnuts* € 14,50
Creamy peas flavored with mint and goat cheese whipped with Evo oil* € 13,00

Also available for take-away

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

Vegetarian Corner

- Vegan "Tapulone" ragout with cabbage, celery and lentils* € 13,00
"Brick pasta" Cannolo with spicy spring vegetables* € 13,00
Cauliflower sous vide cooked, laurel powder and vegan demi glace € 13,00
Wild garlic "fettuccine" with dried fruits pesto € 13,00
Our selection of cheeses from the valleys with marmalades € 14,00

Main courses

- Sea bass fillet, pepper fondue, black waffle and leek sprouts* € 22,00
Slice of pistachio salmon trout, lacquered with honey, Campari and orange € 22,00
Cuttlefish and its squid ink with peas* and semi-dry tomatoes* € 23,00
Supreme chicken breaded with cornflakes, smoked bacon sauce and champignons € 23,50
Pork shoulder cooked at low temperature, green apple gel, ginger, thyme and gin flavoured sauce € 24,00
"Coalvi" Piedmontese beef fillet in casserole, Café de Paris butter sauce and potato gratin € 25,00

Desserts

- Cookie with lemon cream perfumed with thyme and Mikado meringue* € 7,50
Namelaka with orange flowers, almond biscuit and orange vanilla € 7,50
Chocolate flan, coffee and rum, amaretti wafer and thick unsweetened cocoa sauce € 7,50
*Parfait Chibuste** with strawberries and candied ginger* € 7,50
Vegan coconut and yuzu soup with Matcha tea tapioca € 7,50