

Starters

Red prawn carpaccio* marinated salmon tartare, yogurt, almond and arugula soup, with vegetable charcoal cracker	€ 18,00
Swordfish* marinated in bergamot, mint, finger lime and shellfish mayonnaise	€ 17,00
Parmesan and thyme biscuit, veal salad with asparagus and green and red sauce	€ 17,00
Light nduja soufflé, spring vegetable cream and edible flowers	€ 16,00
Piedmontese Coalvi beef tartare "dello Stornello" with cold béarnaise sauce and bread crouton	€ 17,00
Assorted cured meats from the valleys with artichokes and stuffed sweet peppers	€ 16,00
Fava bean and pecorino flan, thyme and sweet paprika breadstick	€ 15,00

First courses

Tagliolini with borage, squid stew* and artichokes, cherry tomatoes and black olive crumble	€ 18,00
Fresh passatelli pasta in clear crustaceans* shellfish and saffron broth	€ 18,00
Busiate Pasta with grey mullet puttanesca sauce and its bottarga	€ 18,00
Big raviolo* filled with buffalo ricotta and spinach leaves in a creamy sauce scented with organic lemon	€ 18,00
Red potato gnocchi, horse meat ragù with pruned wine, arugula, and shavings of aged ricotta	€ 17,00
Creamy Carnaroli rice with 30-month-aged Parmesan, Bra sausage, and delicate wild garlic cream	€ 17,00

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

Cannellini beans, braised pak-choi with a 62° egg and smoked paprika oil	€ 15,00
Tofu meatballs, spring onions, red miso cream, and coconut milk, scented with lime and coriander	€ 15,00
Legume, corn, and millet twists with vegan Bolognese ragù	€ 15,00
Spring soup with peas, zucchini, asparagus, and wild garlic flavored with basil and mint	€ 15,00
Our selection of cheeses from the valleys with marmalades	€ 15,00

Main courses

Mackerel beccafico Stornello style, with white onion and yellow cherry tomato fondue	€ 23,00
Perch mantecato, puffed polenta, and Romanesco cabbage roses, with roasted cherry tomatoes cream and basil	€ 23,00
Seared turbot steak on lemon-scented celery puree and white butter, with dill oil	€ 24,00
Slow-cooked suckling pig saddle, asparagus, and apple compote with Calvados and yellow mustard	€ 26,00
Duck leg cooked in its own fat, glazed with cherries and Merlot, two-tone chard and potatoes	€ 26,00
Piedmontese Coalvi beef fillet in casserole, with tarlapp reduction and thyme	€ 30,00
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Desserts

Milk and dark chocolate scented with black tea, crispy cornflakes, and cranberry swirls	€ 8,00
Classic Neapolitan pastiera	€ 8,00
Frozen elderflower and lemon delight, with cardamom and blueberries	€ 8,00
Vanilla and tonka bean macarons with mascarpone ice cream, whipped cream, and red berries	€ 8,00
Vegan rhubarb and strawberry mousse with crispy tiles	€ 8,00
Assortment of local cheese with marmalades	€ 15,00