

EL^{GO}

RESTAURANT & BAR

 **Starters**

*Three Artichoke Variations:
served as a salad, gently stewed with herbs and fried**
(P,Z,G,S,V) 20€

*Pan-fried eggs with Raschera cheese fondue, black truffle and toasted bread
(G,L,U,Y,S) €18.50*

*Seared shrimp on sesame chickpea cream
(C,K,V,F) 22€*

*Beef tartare with Parmigiano Reggiano shavings, green lettuce, and balsamic vinegar reduction
(L,U,Z) 22€*

*Smoked salmon served on toasted bread with butter and lemon
(P,G,L,S,Y) 20€*

FROM ITALIAN TRADITION
Spaghetti or Pennette with Traditional Italian Sauces

*Gricia / Bolognese/ Arrabbiata/ Carbonara
(G,S,Y,U,L,F,V,K,Z) 18€*

 **First Courses**

*Lasagna Bolognese or with basil pesto, green beans, and potatoes
(G,L,U,K,F) 18€*

*Artichoke-filled pasta with Parmigiano Reggiano fondue and rocket drops
(G,L,U,S,Y,M,C,P,A,F,K,V,Z) 21€*

*Sea bass ravioli with gurnard bouillabaisse and baby vegetables
(G,U,P,K,Z) 22€*

*Pumpkin risotto with hazelnut crumble and black truffle
(G,L,U,S,Y,Z,K,F) 21€*

*Borlotti beans cream with pasta
(G,S,Y) 16€*

*Vegetable soup
(K) 16€*

**Prepared using ingredients that have undergone blast chilling treatment*

 **Main course**

Beef fillet with Nebbiolo wine sauce, black truffle, and rosemary new potatoes
(K,Z,L) 35€

Grilled half-cockerel served crispy potatoes
(G,S,Y) 25€

Grilled sea bream fillet served with roasted vegetables
(P) 29€

Cod fillet “pizzaiola” style, with piccadilly tomatoes and new potatoes
(P,Z) 29€

Vegan burger with french fries* and seasonal vegetables* 
(G,Y,Z,V,S) 22€

 **Side dishes**

Mixed salad (green, tomato and carrots) 7€

French fries (G,V,U,F) 7€

Grilled vegetables 7€

 **Dessert**

Selection of Piedmont cheeses with “cugnà” jam, honey and dried fruit
(L,F,U,K) 16€

Gianduja tartelet
(G,L,U,F) 11€

Zabaglione and amaretti biscuits mousse
(G,L,U,F) 11€

“Raspberry Sacher” donut
(lactose free dessert) (G,U,F,S,Y) 11€

Saffron pears, oat mousse, buckwheat crumble, and almonds 
(gluten free dessert) (F) 11€

Fresh fruit salad

Cover charge 2€

**Prepared using ingredients that have undergone blast chilling treatment*

Tasting menu

(min 2 persons)



Beef tartare with Parmigiano Reggiano shavings, green lettuce, and balsamic vinegar reduction

(L, U, Z)

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Artichoke-filled pasta with Parmigiano Reggiano fondue and rocket drops

(G, L, U, S, Y, M, C, P, F, K, V, Z)

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Beef fillet with Nebbiolo wine sauce, black truffle and rosemary new potatoes

(K, Z, L)

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Selection of Piedmont cheeses with honey, cugnà, and dried fruit

(L, F, K, U)

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Dessert of your choice from our menu

70€ per person, beverage not included

Eligo wine pairing 18,00€ per person

Eligo Prestige wine pairing 28,00€ per person

Legend Allergens: G Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and derived products. C Crustaceans and derived products. U Eggs and derived products. P Fish and derived products. A Peanuts and derived products. S Soya and derived products. L Milk and derived products, including lactose. F Nuts, i.e. almonds, hazelnuts, common walnuts, cashew nuts, pecans, brazil nuts, pistachios, Queensland nuts and derived products. K Celery and derived products. Y Mustard and derived products. V Sesame seeds and derived products. Z Sulfur dioxide and sulphites in concentrations higher than 10mg/Kg or 10mg/l expressed as SO2. And Lupines and derivative products. M Molluscs and derived products