Starters

Fried stuffed anchovies served on a small salad of cherry tomatoes, accompanied by mayonnaise with mustard seeds*
(G,S,Y,U,Z,A,V,F,P,C,M,L,E) 21€

Celeriac flan with aged Bra duro cheese fondue, red wine caramelized pears, and walnuts
(G,S,Y,L,U,Z,F) 21€

Beef tartare topped with a poached egg and black truffle
(U) 27€

Artichoke salad with a balsamic vinegar reduction and Grana Padano shavings
(L,U,Z) 22€

Traditional eggplant Parmigiana baked with cheese and tomato sauce
(G,S,Y,U,L) 21€

First Courses

Traditional Plin ravioli pasta served with veal sauce*
(G,S,Y,U,L,K,Z,C,P,M,F,E) 21€

Purple potato gnocchi served with turnip greens cream, fresh stracciatella cheese, and anchovies
(G,S,Y,U,L,P) 22€

Tagliolini pasta with artichokes, drops of Grana Padano cream, and crispy guanciale*
(G,S,Y,U,L,P,M) 25€

Creamy pumpkin risotto finished with a savory hazelnut crumble
(G,S,Y,U,L,Z,K,F) 22€

The Classics: Bolognese, Arrabbiata, or Norma sauce
(G,S,Y,U,L,F,V,K,Z,E) 20€

Vegetable soup
(K) €16

Traditional legume soup with pasta
(G,S,Y,K) €17

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

Main courses

*Grilled beef fillet served with roasted pumpkin and fried artichokes**
(G,S,Y,U,V,F,P,C,M,L,A,E,K,Z) 38.5€

*Half grilled cockerel served with crispy potatoes and spinach**
(Y,G,S,V,F,A,P,M,C,L,U) 26€

Roast veal with mushroom, served with roasted potatoes and butter-glazed carrots**
(K,Z,L) 28€

Grilled sea bass served with purple mashed potato and oil-sautèd broccoli
(P,L,U) 32€

Vegan burger served with french fries* and vegetables of the day*
(G,Y,Z,V,S,L,U) 22€

Dessert

Assortment of Piedmont cheeses with "cugnà" jam, honey and dried fruit
(L,F,U,K) 16€

Warm tarte tatin served with vanilla cream gelato
(G,S,Y,U,L,F,V,A) 12€

Hazelnut Gianduiotto chocolate dessert
(G,S,Y,U,L,F,V,A) 12€

Fresh fruit salad 7€

Wild berries with vanilla ice cream (L,U,F,V) 11€

Ice cream: hazelnut, cream, pistachio, and dark chocolate (L,U,F,V) 7€

Sorbets: green apple, lemon, and strawberry (L,U,F,V) 7€

Cover 2€



RESTAURANT & BAR

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