

CARNE CRUDA	raw Piedmontese veal tartare	15
FONDUTA	caramelized Alpes Fontina cheese fondue	16
UOVO	eggs en cocotte with Alba white truffle	45
PATATE	mountain potatoes soufflé with Red-Kuri squash	14
CARDO GOBBO	Nizza Monferrato cardoon with anchovies sauce and apple	15
QUAGLIA	roasted quail with Jerusalem artichoke cream	18
TAJARIN	homemade noodles “30 yolks” with Bra sausage ragout	15
RAVIOLI	traditional “plin” with gravy	15
RISOTTO CARNAROLI	with chestnut and noisette butter	18
AGNOLOTTI	Asti style agnolotti filled with caprine cheese with beetroots	15

The price of the service is 3 Euro and include the welcome appetizer, bread and focaccia home baked every day.
The price of the coffee Gianni Frasi selection is 3 Euro and it is served with petit fours.

Water 3 Euro.

VITELLO	Barolo wine braised beef cheek	22
BUE	crunchy ox tongue with lupin seeds and endive	18
PICCIONE	low temperature cooking seared pigeon with beetroots, rhubarb, black cabbage and “mole” sauce	25
TRIGLIA	red mullet fillet celeriac, turnip top and puffed lentils	22

TRADITIONAL TASTING MENU

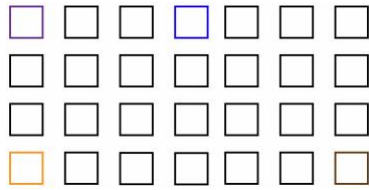
(The tasting menu is individual)

TARTARE	Piedmontese veal steak tartare
TAJARIN	Homemade “30 yolks” noodles with Bra sausage ragout
FARAONA	guinea fowl filled with hazelnut and black truffle with bread and bitter salads
TRADIZIONE	traditional chocolate pudding

45 euro

According to seasonal availability and preparation dishes can contain frozen products.
Please communicate to the waiting staff any food intolerance or allergy.

PIATTI AL TARTUFO BIANCO



DISHES WITH WHITE TRUFFLE

Carne cruda di Fassone con Tartufo Bianco

(Fassone Veal Steak Tartare with White Truffle)

50 €

Tjarin "30 Tuorli" al burro d'alpeggio con Tartufo Bianco

(Handmade Noodles with mountain Butter and White Truffle)

50 €

Uova Bio e Fonduta con Tartufo Bianco

(Sunny Side-Up Organic Eggs with fondue and White Truffle)

55 €

TUBER MAGNATUM PICO