

TO START

- Fassone veal steak tartare 15
- Sliced cold veal with tuna sauce 14
- “Sant’Ilario” Parma ham 24 months / russian salad 13
- “Joselito” Patanegra ham / tomato bread 25
- Salted anchovies / porcini mushrooms in oil
black truffle sauce / “bagnet verd” / Fir honey / pine nuts 15
- Seared octopus / paprika potatoes / Ligurian olives 15

THE SALADS

- Salad of leaves / seeds / walnuts / pears (V) 13
- Beetroot raw spaghetti with orange / cashew cream (V) 13

THE FRESH PASTA

- Homemade Tajarin noodles “30 yolks” with Bra sausage ragout 15
- “Plin” ravioli filled with ricotta cheese and wild herbs
with alpine butter 14
- Mountain potatoes Gnocchi with Cervere leaks
Porcini mushrooms / raschera cheese 14

THE SOUP

- Red-Kuri squash and piedmontese hazelnut cream (V) 12

THE MEAT

- Grilled fassone sirloin steak / seasonal veggies 20
- Beef Hamburger / foie gras
tropea onions jam / homemade chips 20

THE SEA

- Ligurian Sea deep fried crispy squids 18
- “Giraldo” low temperature cooking codfish fillet
polenta / radicchio 20

FROM THE PASTURES

- Our selection of artisanal Piedmontese cheese 12

SWEET DELIGHTS

- CHOCOLATE:**
- Dark and white / crumble / raspberry sauce 8
- CLASSIC:**
- Panna cotta / caramel 8
- MADERNASSA PEARS:**
- Cooked in red wine / homemade cinnamon ice-cream 8
- HAZELNUT:**
- Cake / egg-flip cream / homemade milk ice-cream 8
- SORBET:**
- Homemade with fresh fruit 8

The price of the service is 3 Euro and includes a welcome appetizer, freshly homemade bread and focaccia. The coffee from the Gianni Frasi selection is 3 Euro and it is served with our petit four.

Our products are sourced daily from selected suppliers. According to seasonal availability products can be blast chilled or frozen. Please communicate to our staff any allergy or food intolerance

