

## TO START

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| - Fassone veal steak tartare/ summer black Truffle   | 15 |
| - Sliced cold veal / tuna sauce  | 15 |
| - "Sant'Ilario" Parma ham 24 months / figs   | 15 |
| - "Joselito" Patanegra ham / tomato bread  | 25 |
| - Salted anchovies / porcini mushrooms in oil<br>black truffle sauce / "bagnet verd" / Fir honey / pine nuts | 15 |
| - Seared octopus* / paprika potatoes / Ligurian olives   | 15 |

## THE VEGETABLES

|  |    |
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| - Green bean salad / stracciatella / peach / dukkha (V)      | 13 |
| - Marinated zucchini / lime / sundried tomatoes / cashew (V) | 14 |

## THE FRESH HOMEMADE PASTA

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| - Homemade Tajarin noodles "30 yolks" / Zucchini / Shrimps / Tomatoes              | 15 |
| - "Plin" ravioli* / ricotta and wild herbs / alpine butter (V)                     | 15 |
| - Mountain potatoes Gnocchi* / Bra sausage ragout                                  | 15 |
| - Risotto / local Porcini mushrooms / Chanterelles Mushrooms<br>(min. 2 pers.) (V) | 15 |

## THE SOUP

|                   |    |
|-------------------|----|
| - Soup of the day | 13 |
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## THE MEAT

|   |    |
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| - Grilled Fassone sirloin steak / eggplants caponata                | 20 |
| - Beef Hamburger / foie gras*<br>tropea onions jam / homemade chips | 20 |

## THE SEA

|   |    |
|---|----|
| - Ligurian Sea deep fried crispy Calamari*  | 15 |
| - "Giraldo" low temperature cooking codfish fillet<br>fresh tomato sauce / olives | 20 |

## NEITHER MEAT NOR FISH

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| - Local breaded fried Porcini Mushrooms* (200 gr.) (V) | 20 |
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## FROM THE PASTURES

|   |    |
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| Our selection of artisanal Piedmontese cheese | 15 |
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## SWEET DELIGHTS

### CHOCOLATE:

|  |   |
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| - Dark and white / crumble / raspberry sauce | 8 |
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### CLASSIC:

|                         |   |
|-------------------------|---|
| - Panna cotta / caramel | 8 |
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### FRESH FRUIT:

|  |   |
|--|---|
| - Roero peaches / homemade Fiordilatte ice-cream | 7 |
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### HAZELNUT TONDA GENTILE DELLE LANGHE:

|                                  |   |
|----------------------------------|---|
| - Cake / creamy Moscato Zabajone | 8 |
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### SORBETS:

|                  |   |
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| - of fresh fruit | 7 |
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The price of the service is 8 Euro and includes a welcome appetizer, freshly homemade bread and focaccia.  
The coffee from the Gianni Frasi selection is 8 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