

LIGHT MENU

ROASTED PEPPER

tuna sauce | anchovie | caper | parsley

or

POCHE' EGG

"Red cows" parmesan cream | black truffle

"3 ROASTS PLIN" RAVIOLI

mountain butter | rosemary

or

CARMAGNOLA GRAY RABBIT

filled with borage | liquid pepper

CHEESES SELECTION

piemontese cognà

or

HAZELNUT CAKE

moscato d' Asti egg-flip

(the menu is intended to be for the whole table)

€ 40 p.p

wines and beverages excluded

TRADITIONAL MENU

FASSONA VEAL CARPACCIO

roccaverano cheese | black truffle

TAJARIN "30 EGG-YOLKS"

bra sausage ragout

OXTAIL

braised in Barolo wine | corn polenta

COCOA PUDDING

almond biscuit | caramel sauce

(the menu is intended to be for the whole table)

€ 48 p.p

wines and beverages excluded

A LA CARTE MENU

Fassona veal Carpaccio/ Roccaverano cheese / Black truffle	15
Roasted pepper / Tuna sauce / Anchovie / Caper / Parsley	15
Poché egg / "Reggio red cows" parmesan cream / Black Truffle	18
"Porcini" mushroom en papillote / grape leaf / bacon	18
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Homemade noodles "30 egg-yolks Tajarin" / Bra sausage ragout	15
"3 Roasts Plin" Ravioli/ butter / rosemary	15
Potato and nettle Gnocchi / Raschera cheese / Black Truffle	20
"Acquerello" Risotto / local mushroom (min. 2 pp)	15
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Barolo wine braised Ox tail / Corn polenta	20
Carmagnola grey Rabbit / borage / Peppers cream	20
Roasted pigeon / Potato purée / black truffle	24
"Girardo" Codfish fillet / chickpeas cream / water spinach	24

Our products are fresh and daily sourced from selected providers. According to seasonal availability and preparation dishes can contain frozen products. Please communicate to the waiting staff any food intolerance or allergy.

The price of the service is 3 Euro and includes a 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.