

TO START

-Piedmontese Fassona veal steak tartare	14
-Sliced cold veal with tuna sauce	14
-“Sant’Ilario” Parma ham 30 months / russian salad	13
-“Joselito” Patanegra ham 42 months/ tomato bread	25
-Salted anchovies / porcini mushrooms in oil black truffle sauce / “bagnet verd” / fir honey / pine nuts	15
-Seared octopus* / sprouts salad / beetroots / avocado	15

THE VEGGIES

-Roasted artichokes / orange / ginger / sweet paprika	(V) 14
-Salad of leaves / raw veggies / seeds / walnuts / pears	(V) 13

THE FRESH PASTA

-“30 yolks” homemade Tajarin noodles with Bra sausage ragout	15
-“3 roasts Plin” ravioli* / noisette butter Black Truffle (<i>Tuber Melanosporum</i>)	18
-Mombarcaro potatoes Gnocchi* / artichokes / dried tomatoes	(V) 15
-Cocoa Pappardelle / Barolo braised ox tail / baby spinach	15

THE SOUP

-Soup of the day	(V) 12
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The price of the cover charge is 3 Euro and includes a welcome appetizer, bread and freshly homemade focaccia.

The coffee from the Gianni Frasi selection is 3 Euro and it is served with our petit four.

Microfiltered water 2 €.

THE MEAT

- Grilled Fassone sirloin steak / seasonal veggies 20
- Fassone Beef Hamburger / foie gras*
Tropea onions jam / homemade chips 20

THE SEA

- Ligurian Sea deep fried crispy squids* 15
- “Giraldo” Codfish croquette
green salad / homemade mayo with sriracha 15

NEITHER MEAT NOR FISH

- BEYOND MEAT® vegburger* / mountain Raschera cheese / avocado
Tropea onions jam / tomato (V) 18

FROM THE PASTURES

- Our selection of artisanal Piedmontese cheeses (V) 15

SPECIAL OF THE DAY

Please ask our staff about the dish that Chefs have prepared with seasonal ingredients based on the market availability and in collaboration with local producers.

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