

TO START

- Piedmontese Fassona veal steak tartare / black Truffle 15
- Sliced cold veal / tuna sauce 14
- Roasted squared Cuneo peppers/ Sanfilippo anchovies/ “bagnet verd” 15
- “Joselito” Patanegra ham 42 months / tomato bread 24
- Homemade Mackerel in oil / Pantelleria Salad 15
- Gallega octopus* / paprika potatoes / Taggiasche olives 15

THE VEGGIES

- Salad of leaves / raw veggies / seeds / walnuts / pears (V) 13
- Fried Porcini Mushrooms (V) 18

THE FRESH HOME MADE PASTA

Prepared with selected grains from Mulino Marino

- “30 egg-yolks” homemade Tajarin noodles / fresh mushrooms (V) 15
- “3 roasts Plin” ravioli* / mountain butter / black Truffle 15
- Mountain potatoes Gnocchi* / Verduno sausage ragu 15
- “Sen. Cappelli” wheat Linguine / carbonara / Joselito’s Patanegra cheek 15

THE SOUP

- Soup of the day (V) 12

OBERTO’S BUTCHERY FASSONA VEAL SELECTION

- Grilled Fassone sirloin steak / seasonal veggies 20
- Veal shoulder / Barolo wine braised / potatoes purée 20
- Hamburger / homemade bun / foie gras*
Tropea onions jam / fried potatoes 20

ANTONIO’S SEA

- Deep fried crispy squids* 18
- Baked breaded Codfish / Tapenade sauce / potatoes 20

NEITHER MEAT NOR FISH

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

FROM PIEDMONTESE PASTURES

- Our selection of artisanal Piedmontese cheese (V) 14

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.

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 €.

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