

last hall

wine restaurant since 1873

TO OPEN YOUR MEAL



🌱 Poached egg, cooked bread, pea cream*, crunchy pecorino cheese wafer

€ 19.00

🌱 🥛 Beef tartare, salted zabaglione, basil pearls

€ 21.00

🌱 Cold veal with tuna sauce, smoked whitefish mousse, yolk powder, capers

€ 21.00

🌱 Corn cannolo, creamed cod, lime mayonnaise, olive powder

€ 21.00

🌱 🌱 Cooked and raw vegetables, Jerusalem artichoke cream*

€ 19.00

A service charge of 5% will be added to the indicated prices

Depending on the market availability and to ensure their healthiness, some food products on the menu may be of frozen origin and marked with the symbol * (asterisk)

Dear Guest, if you have food allergies and/or intolerances, information about our products can be requested.

It is possible to consult the appropriate documentation that will be provided on request by our staff



VEGGIE



VEGAN





GLUTEN FREE



LACTOSE FREE

OUR ENTRÉES




  Risotto with smoked aubergine, tomato sauce, stracciatella cheese, basil
€ 20.00

Gnocchi* with cuttlefish ink, parsley oil, sautéed cuttlefish*
€ 22.00

 Fresh pasta tagliolini with three tomatoes, marinated anchovies and crunchy bread
€ 22.00

Piedmont's agnolotti*, roast sauce, Ossolana toma cheese fondue
€ 21.00

 Fusilloni pasta with black garlic cream, burrata foam, turnip greens* powder
€ 19.00

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MAIN COURSES




Roasted octopus*, lime kefir, parsley foam
€ 27.00

  Slice of pike perch* in a smoked salt crust, crunchy spinach and lemon gel
€ 26.00

  Beef cube, raspberry gel, green sauce
€ 29.00

  Pork fillet, broad bean cream*, Borretane onions
€ 25.00

 Vegetarian spheres*, coconut milk curry, kale chips
€ 21.00

  Greek salad
(tomatoes, green salad, feta, oregano, black olives, cucumber and onions)
€ 19.00

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OUR DESSERTS



Tasting of Piedmont's cheeses with honey and typical jams

4 types: € 14.00 | 6 types: € 18.00

Savarin with berries and Lake Maggiore liqueur

€13.00

“Exotic” millefeuille, mango and coconut

€13.00

Chocolate “Rocher” with a soft heart, pistachio crumble and gold leaf

€14.00

Raspberry in three consistencies: sorbet, jelly, fresh raspberry

€13.00

“Last Hall” Tiramisu

€13.00

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