

TO OPEN YOUR MEAL



- Noached 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

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









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
 - Negetarian spheres*, coconut milk curry, kale chips € 21.00

⑥ ⑤ 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

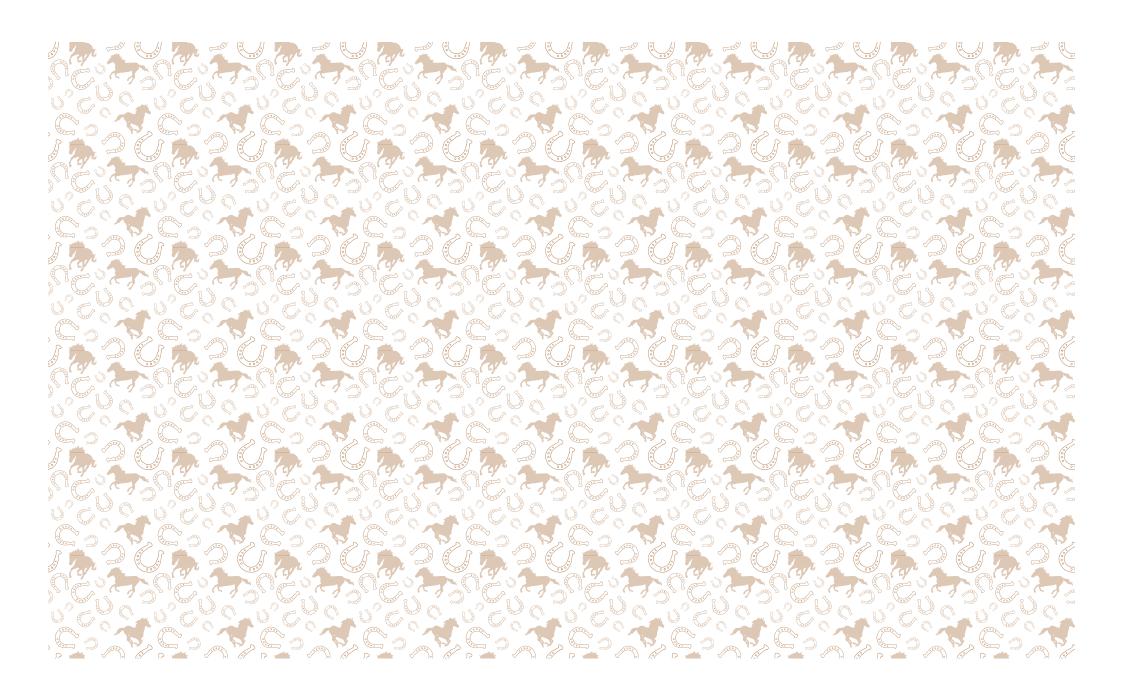
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