



## TASTING MENU

(The menu is exclusively served for the entire table)

\*Squid and Aubergine

\*Carnaroli risotto, Cuttlefish, Squacquerone cheese, chili Pepper

\*Rabbit, "Cacciatora" sauce and Spinach

\*Almonds Gratin and Grapes

55

Wine pairing by the glass 32

EDIT pairing 35

**The vegetarian offer** varies depending on the market availability.  
With advance notice we will be pleased to offer a richer service.

Every baked product comes from our Bakery. The service charge is always included.

## STARTERS

\*Spring Onions Tarte Tatin and Piedmontese Cow Cheeses 16

\*Octopus, Potatoes and Guacamole 17

\*Fassona beef Tartare and Marinated Egg yolks sauce 18

\*Foie Gras Torchon, Mustard and Pan Brioche 19

## FIRST COURSES

\*Vegetables ravioli, Seaweed broth and Samphire 16

\*Linguine pasta, Peppers and Prawns 18

\*Carnaroli risotto, Cuttlefish, Squacquerone cheese, chili Pepper 18

\*Potatoes Gnocchi, Fassona beef ragout, Parmigiano cheese 17

## MAIN COURSES

\*Egg, Jerusalem Artichokes, Porcini mushrooms 23

\*Breaded Turbot, Pack-Choi and Citrus 25

\*Rabbit, "Cacciatora" sauce and Spinach 23

\*Beef Sirloin, Smoked sauce and mashed Potatoes 24

## WINE TASTING

a personalized selection of wines by the glass paired with your courses  
from 7 € per glass

Water 75 cl 3

Espresso Etigua, Lavazza 3