

Starters

Three Artichoke Variations:
served as a salad, gently stewed with herbs and fried*
(P,Z,G,S,V) 20€

Pan-fried eggs with Raschera cheese fondue, black truffle and toasted bread
(G,L,U,Y,S) €18.50

Seared prawns on a sesame chickpea cream
(C,K,V,F) 22€

Beef tartare with Parmigiano Reggiano shavings, green lettuce and balsamic vinegar reduction
(L,U,Z) 22€

Selection of Piedmont cheeses and cured meats with taralli and focaccia bread
(G,S,Y,L,Z,P,F,V,U) 20€

FROM ITALIAN TRADITION

Spaghetti or Pennette with Traditional Italian Sauces

Gricia / Bolognese/ Arrabbiata/ Carbonara
(G,S,Y,U,L,F,V,K,Z) 18€

First Courses

Lasagne alla Bolognese or with basil pesto, green beans and potatoes
(G,L,U,K,F) 18€

Artichoke-filled pasta with Parmigiano Reggiano fondue and rocket drops
(G,L,U,S,Y,M,C,P,A,F,K,V,Z) 21€

Sea bass ravioli in gurnard bouillabaisse with baby vegetables
(G,U,P,K,Z) 22€

Pumpkin risotto with hazelnut crumble and black truffle
(G,L,U,S,Y,Z,K,F) 21€

Borlotti beans cream with pasta
(G,S,Y) 16€

Vegetable soup
(K) €16

* Prepared using ingredients that have undergone blast chilling treatment

Main courses

Beef fillet with Nebbiolo wine sauce, black truffle and rosemary new potatoes
(K,Z,L) 35€

Grilled half-cockerel served with crispy potatoes
(G,S,Y) 25€

Grilled sea bream fillet served with roast vegetables
(P) 29€

Cod fillet “pizzaiola” style with piccadilly tomatoes and new potatoes
(P,Z) 29€

Vegan burger*, french fries* and seasonal vegetables
(G,Y,Z,V,S) 22€



Dessert

Selection of Piedmont cheeses with “cugnà” jam, honey and dried fruit
(L,F,U,K) 16€

Gianduja tartelet
(G,L,U,F) 11€

Zabaglione and amaretti biscuits mousse
(G,L,U,F) 11€

“Raspberry Sacher” donut
(lactose free dessert) (G,U,F,S,Y) 11€

Saffron pears, oat mousse, buckwheat crumble and almonds
(gluten free dessert) 11€ (F)



Fresh fruit salad
7 €

Cover charge 2€

Legend Allergens: **G** Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and derived products. **C** Crustaceans and derived products. **U** Eggs and derived products. **P** Fish and derived products. **A** Peanuts and derived products. **S** Soya and derived products. **L** Milk and derived products, including lactose. **F** Nuts, i.e. almonds, hazelnuts, common walnuts, cashew nuts, pecans, brazil nuts, pistachios, Queensland nuts and derived products. **K** Celery and derived products. **Y** Mustard and derived products. **V** Sesame seeds and derived products. **Z** Sulfur dioxide and sulphites in concentrations higher than 10mg/Kg or 10mg/l expressed as SO2. And Lupines and derivative products. **M** Molluscs and derived products