

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€*

*Gianduia 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