

1997 2022

TASTING MENU "TRADITION"

APPETIZER

*VEAL TARTARE **

LEEK CAKE – CHEESE FONDUE

HOME MADE RAVIOLI WITH VEAL BROWN SAUCE

*VEAL CHEEK COOKED IN BARBERA WINE – POTATOES **

*CHOCOLATE BUNET **

€ 55 DRINKS NOT INCLUDED

WITH 5 GLASSES OF WINE IN COMBINATION € 90

THE MENU IS PROPOSED FOR THE ENTIRE TABLE

THE WHITE TRUFFLE MENU`

APPETIZER

*VEAL TARTARE AND WHITE TRUFFLE **

RAVIOLI STUFFED WITH CHEESE FONDUE – WHITE TRUFFLE

*SWEETBREADS WITH BUTTER – CAULIFLOWER CREAM - WHITE TRUFFLE **

WALNUT PARFAIT – PEAR COOKED IN RED WINE – CRUMBLE AND GRAND MARNIER

€ 140

THE MENU IS PROPOSED FOR THE ENTIRE TABLE

TASTING MENU "SURPRISE"

APPETIZER

*FOUR DISHES AND A DESSERT CHOSEN FROM THE CHEF**

€ 65 DRINKS NOT INCLUDED

WITH 5 GLASSES OF WINE IN COMBINATION € 100

THE MENU IS PROPOSED FOR THE ENTIRE TABLE

*THE DISHES MARKED WITH AN * ARE GLUTEN FREE
YOU ARE INVITED TO NOTIFY US OF FOOD ALLERGIES OR INTOLERANCES
PLEASE CONSULT THE FOOD ALLERGENS TABLE ON DISPLAY IN THE HALL*

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STARTERS

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|---|-------|
| <i>CODFISH GIRALDO SELECTION – POTATOES CREAM AND PORCINI MUSHROOMS</i> | € 22* |
| <i>COOKED AND RAW VEGETABLES – AIOLI SAUCE</i> | € 16* |
| <i>VEAL TARTARE AND WHITE TRUFFLE</i> | € 45* |
| <i>FOIE GRAS TERRINE – SOUR CHERRIES – MUSCOVADO SUGAR – PAN BRIOCHE</i> | € 22 |
| <i>THE TRADITIONAL DISH (VEAL TARTARE, STUFFED PEPPER, VEAL IN TUNA SAUCE)</i> | € 18* |
| <i>POACHED EGG – PORCINI MUSHROOMS – FONDUE – WHITE TRUFFLE</i> | € 45* |
| <i>CAPPUCCIO AND BRIOCHES (SALTY CROISSANT, ROBIOLA FONDUE AND BLACK TRUFFLE)</i> | € 17 |

PASTA DISHES

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|---|-------|
| <i>CARNAROLI RISOTTO “TENUTA CASTELLO” – CHEESE FONDUE (2 PEOPLE MIN)</i> | € 20* |
| <i>GNOCCHI WITH CASTELMAGNO CHEESE FONDUE</i> | € 18 |
| <i>HAND-CUT TAGLIATELLE WITH BUTTER AND WHITE TRUFFLE</i> | € 45 |
| <i>HAND-CUT TAGLIATELLE WITH BRA SAUSAGE RAGOUT</i> | € 18 |
| <i>FETTUCCINE WITH SNAILS RAGOUT</i> | € 22 |

THE MAIN COURSES

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| <i>SLOW COOKED DUCK – BLACK GARLIC SAUCE</i> | € 22* |
| <i>VEAL – PORCINI MUSHROOMS AND THYME</i> | € 22* |
| <i>RABBIT WITH OUR PEPPERONATA (PEPPERS RATATOUILLE)</i> | € 18* |
| <i>THE TRADITIONAL “FINANZIERA” (OFFAL MIX COOKED INTO WINE)</i> | € 22 |
| <i>CHERASCO SAILS AU GRATIN – BECHAMEL SAUCE AND POTATOES</i> | € 22 |
| <i>LAMB RUMP WITH GARLIC AND ROSEMARY</i> | € 22* |
| <i>SWEETBREADS WITH BUTTER – CAULIFLOWER CREAM - WHITE TRUFFLE</i> | € 50* |
| <i>PAN FRIED EGG WITH WHITE TRUFFLE</i> | € 40* |

THE CHEESES

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|---|-------|
| <i>SELECTED AND REFINED BY FRANCO PAROLA FROM SALUZZO</i> | € 16* |
| <i>6 PIECES SERVED WITH OUR CIGNÀ AND HONEY</i> | |

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OUR SUPPLIERS ARE

LE CARNI BIANCHE

LE CARNI ROSSE

LE CARNI PARTICOLARI E I PESCI

I PESCI D'ACQUA DOLCE

LE PRIMIZIE

I LATTICINI

I MIELI E LE NOCCIOLE

LE VERDURE

LE FARINE

GUSTI D'AUTORE

MACELLERIA LA ROCCA

GRANDA FRESCHI

LONGINO E CARDENAL

TESTA

BERA DANIELE

MAGIE DI LATTE

CASCINA VALCROSA

BINELLO ANDREA

MOLINO MARINO

MOLINO QUAGLIA

RACCONIGI

BRA

CENTALLO

POGLIANO MILANESE

FOSSANO

ISOLA D'ASTI

ALBA

LEQUIO BERRIA

ALBA

COSSANO BELBO

VIGHIZZOLO

"ACQUA POTABILE TRATTATA NATURALE/GASATA SECONDO IL D.LSG.N.181 GIUGNO 2003".

DURING THE PREPARATION OF SOME RAW MATERIALS, NEGATIVE TEMPERATURES CAN BE USED TO PROTECT THE PRODUCT AND TO SAFEGUARD THE QUALITY

THE BREAD, FOCACCIA AND BREAD STICKS ARE MADE BY US ONLY WITH HOMEMADE NATURAL MOTHER YEAST

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