

TASTING MENU "TRADITION"

KNIFE-CUT VEAL TARTARE AND BLACK TRUFFLE *

"TERME" EGG , PORCINI MUSHROOMS AND ROBIOLA FONDUE *

HAND-CUT TAJARIN WITH BRA SAUSAGE RAGOUT

VEAL CHEEK OVERCOOKED WITH RED WINE *

DESSERTS A LA CARTE

€ 45 DRINKS NOT INCLUDED

WITH 5 GLASSES OF WINE IN COMBINATION € 75

TASTING MENU "SEA AND LANGA"

SEARED SCALLOPS WITH COFFEE POWDER AND FENNEL IN THREE WAYS *

MACKEREL IN OIL , TOASTED BREAD , SALAD AND TOMATO SAUCE

TRADITIONAL PLIN RAVIOLI SAUTEED IN BUTTER

RACK OF LAMB COOKED WITH GARLIC AND ROSEMARY AND ITS SWEETBREAD *

DESSERT A LA CARTE

€ 55 DRINKS NOT INCLUDED

WITH 5 GLASSES OF WINE IN COMBINATION € 85

TASTING MENU "WHITE TRUFFLE"

KNIFE-CUT VEAL TARTARE *

CARDOON , PARMESAN WAFFLE AND CLASSIC FONDUE *

HAND-CUT TAJARIN SAUTEED IN BUTTER

ROMANESCO BROCCOLI AND ANCHOVIES CREAM OR FRIED EGG *

DESSERT A LA CARTE

€ 120 DRINKS NOT INCLUDED

WITH 5 GLASSES OF WINE IN COMBINATION € 150

THE MENUS ARE PROPOSED FOR THE ENTIRE TABLE

STARTERS

MARINATED SALMON WITH PINK PEPPER , PAN BRIOCHES AND BUTTER	€ 16
MACKEREL IN OIL , TOASTED BREAD , SALAD AND TOMATO SAUCE	€ 15
SEARED SCALLOPS WITH COFFEE POWDER AND FENNEL IN THREE WAYS	€ 19*
CODFISH , POTATOES CREAM AND PORCINI MUSHROOMS	€ 17*
KNIFE-CUT VEAL TARTARE WITH ALBA WHITE TRUFFLE	€ 35*
THE TRADITIONAL DISH (CHOPPED DRAW VEAL , ROULADE OF PEPPER , VEAL WITH TUNA SAUCE)	€ 16*
CARDON , PARMESAN WAFFLE , CLASSIC FONDUE AND ALBA WHITE TRUFFLE	€ 35*
PORCINI MUSHROOMS FLAN , ROBIOLA FONDUE AND BLACK TRUFFLE	€ 16*
CAPPUCCIO AND BRIOCHES (SALTY CROISSANT, CHEESE FONDUE AND TRUFFLE)	€ 16

HOMEMADE PASTA

FETTUCCHINE WITH WILD BOAR RAGOUT	€ 16
HAND-CUT TAJARIN WITH BUTTER AND ALBA WHITE TRUFFLE	€ 35
CARNAROLI RISOTTO, SAFFRON AND SNAILS FROM CHERASCO (MIN. 2 PERSONS)	€ 16*
HAND-CUT TAJARIN WITH BRA SAUSAGE RAGOUT	€ 16
POTATOES GNOCCHI, TOMATO, EGGPLANT AND BURRATA CREAM	€ 16

THE MAIN COURSES

SEARED RED TUNA , SESAME SEEDS AND BRAISED ESCAROLE	€ 19*
PAVÈ OF PIEMONTE VEAL WITH PORCINI MUSHROOMS AND MEAT REDUCTION	€ 19*
CRISPY PORK , CARAMELIZED ONION AND SENAPE SAUCE	€ 16*
VEAL CHEEK OVERCOOKED WITH RED WINE	€ 16*
RACK OF LAMB COOKED WITH GARLIC AND ROSEMARY AND ITS SWEETBREAD	€ 20*
RABBIT LEG OFF THE BONES AND STEWED PEPPERS	€ 16*
GUINEA FOWL SUPREME , STUFFED AND BAKED IN THE OVEN	€ 17*
CLASSIC FINANZIERA (STEWED OFFAL AND FRIED BRAINS)	€ 18
FRIED EGGS AND ALBA WHITE TRUFFLE	€ 35*

THE CHEESES

SELECTED AND REFINED BY FRANCO PAROLA FROM SALUZZO	
6 PIECES SERVED WITH OUR CUGNÀ AND HONEY	€ 14*

THE DISHES MARKED WITH AN * ARE GLUTEN FREE

DURING THE PREPARATION OF SOME RAW MATERIALS, NEGATIVE TEMPERATURES CAN BE USED TO PROTECT THE PRODUCT AND TO SAFEGUARD THE QUALITY ¹.

YOU ARE INVITED TO NOTIFY US OF FOOD ALLERGIES OR INTOLERANCES

FOR CLARIFICATION ON ALLERGENS, SEE OUR TABLE