

## TASTING MENU “TRADITION”

APPETIZER

SMOKED TROUT, JACKDAWS AND OLIVE OIL\*

POACHED EGG, CARBONCELLI MUSHROOMS AND ROBIOLA CHEESE FONDUE\*\*

HAND-CUT TAJARIN WITH BRA SAUSAGE RAGOUT

GUINEA FOWL COOKED IN THE OVEN \*

PRE-DESSERT \*

DESSERT \*

€ 50 DRINKS NOT INCLUDED

WITH 5 GLASSES OF WINE IN COMBINATION € 80

THE MENU IS PROPOSED FOR THE ENTIRE TABLE

## TASTING MENU “SURPRISE”

APPETIZER

FOUR DISHES AND A DESSERT CHOSEN FROM THE CHEF

PRE-DESSERT

SMALL PASTRIES \*

€ 60 DRINKS NOT INCLUDED

WITH 5 GLASSES OF WINE IN COMBINATION € 90

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

## STARTERS

RAW SCALLOPS, CANDIED LEMONS AND LIGURIAN OIL	€ 20*
SALMON MARINATED INTO RED PEPPER, BRIOCHE BREAD	€ 16*
TERRINE OF FOIE GRAS, MUSCOVADO SUGAR, SOUR CHERRIES	€ 20*
THE TRADITIONAL DISH ( VEAL TARTARE , STUFFED PEPPER , VEAL IN TUNA SAUCE )	€ 16*
CAPPUCCIO AND BRIOCHES ( SALTY CROISSANT, ROBIOLA FONDUE AND BLACK TRUFFLE )	€ 16

## PASTA DISHES

CARNAROLI RISOTTO WITH PORCINI MUSHROOMS (2 PEOPLE MIN.)	€18*
POTATO AND EINKORN SPELLED GNOCCHI WITH EGGPLANT AND BURRATA CHEESE	€16
OUR HANDMADE PLIN RAVIOLI	€16
HAND-CUT TAJARIN WITH BRA SAUSAGE RAGOUT	€16

## THE MAIN COURSES

CODFISH COOKED IN OIL, MASHED POTATOES AND OLIVES	€18*
SEARED SQUIDS, COURGETTE IN TWO WAYS	€17*
VEAL SIRLOIN COOKED PINK, BRAISED ESCAROLE AND HAZELNUT	€19*
RACK OF LAMB, GARLIC AND ROSEMARY	€20*
CRISPY PIG BELLY, MUSTARD AND CARROTS	€17*
RABBIT STEW WITH PEPPERS DISSOLVED DURING COOKING	€17*

## THE CHEESES

SELECTED AND REFINED BY FRANCO PAROLA FROM SALUZZO	€ 15*
6 PIECES SERVED WITH OUR CUGNÀ AND HONEY	

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  
YOU ARE INVITED TO NOTIFY US OF FOOD ALLERGIES OR INTOLERANCES  
PLEASE CONSULT THE FOOD ALLERGENS TABLE ON DISPLAY IN THE HALL

## I NOSTRI COLLABORATORI SONO

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

TESTA

BERA DANIELE

MAGIE DI LATTE

CASCINA VALCROSA

BINELLO ANDREA

MOLINO MARINO

MOLINO QUAGLIA

RACCONIGI

BRA

CENTALLO

FOSSANO

ISOLA D'ASTI

ALBA

LEQUIO BERRIA

ALBA

COSSANO BELBO

VIGHIZZOLO

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

MASSIMO TORRENGO È ASSOCIATO ALLA

