

## Little menu of Tradition

 \* "Il magatello tonnato" veal with tuna sauce

...

\* Cockerel "cacciatora" style with mushrooms and tomato sauce

...

Selection of 4 cheeses


Or

\* Bonet 2.0 and fiordilatte ice cream

## Little menu of the lake and more

\* Carpione of fried and marinated trout roll with sour vegetables

...

 \* Cabbage roulade of char, hazel-nut beurre, cabbage

...

Selection of 4 cheeses

Or

\* Chestnut and raspberries

Menu € 47

Selected wine to accompany each course 3 glasses € 18

# Tasting menu

Beef tartare, Piedmontese Grana sauce, IGP Piedmont hazelnuts

Or

🌿 \* Onion tatin, hollandaise sauce, salted almonds

...

\* Homemade Tagliolini pasta Genoa style (onion and duck),  
Castelmagno cheese

Or

🌿 \* Pumpkin gnocchi, pumpkin mustard, taleggio cheese

...

🚫 \* Cod, polenta mousse from Beura and onions

Or

🚫 \* Suckling pig cube, potato mousse, sour purple cabbage

...

Selection of 4 cheeses

Or

\* "Mocaccino" and cream donut

Menu € 62

Selected wine to accompany each course 4 glasses € 24

# Mano libera

Seven courses prepared for you by our Chef Simone Gamba  
We will be serving sourdough bread,  
breadsticks, crackers and creamed butter with smoked salt of our production

The tasting menu is served to all guests at the table

Menu € 75

Selected wine to accompany each course 7 glasses € 35

# Appetizers


Beef tartare, Piedmontese Grana sauce, IGP Piedmont hazelnuts  
18



\* Carpione of marinated and fried trout roll with sour vegetables  
19

 \* Onion tatin, hollandaise sauce, salted almonds  
18

 \* "Il magatello tonnato" veal with tuna sauce  
18

\* Scallop carpaccio, black truffle, anchovy mayonnaise, parsley sponge  
22

 Shoulder of raw ham from Parma 24 months aging,  
local "Furmagin" cheese and pickled vegetables  
18

  Autumn salad  
Mixed salad, purple cabbage, walnuts, pears, spicy gorgonzola, mustard dressing  
15

 GLUTEN FREE DISHES, WE CANNOT EXCLUDE CONTAMINATION WITH GLUTEN CONTAINING PRODUCTS

 VEGETARIAN DISHES, MADE WITHOUT ANIMAL PRODUCTS. FOR VEGANS DO NOT HESITATE TO ASK FOR SOMETHING DIFFERENT

\* SOME INGREDIENTS IN OUR DISHES MAY HAVE BEEN FROZEN OR PURCHASED FRESH AND FROZEN BY US IN A BLAST CHILLER FOR PROPER STORAGE IN ACCORDANCE WITH HEALTH REGULATIONS

# Pasta and Risotto

\* Homemade Tagliolini pasta Genoa style (onion and duck),  
Castelmagno cheese  
19

\* Ravioli "Plin" of rabbit, black truffle and veal sweet pepper  
20

 \* Risotto creamed with sour butter, saffron and sweetbreads  
21

\* Mixed pasta, red prawn and lime  
22

 \* Pumpkin gnocchi, pumpkin mustard, taleggio cheese  
19

 Paccheri pasta with tomato sauce, stracciatella of burrata cheese and basil  
16

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# Main course

 \* Cod, polenta mousse from Beura and onions  
26

 \* Rolled char with cabbage, hazel-nut beurre, cabbage  
26

\* Our lake fried fish, potato chips, sweet and sour sauce  
25

\* Cockerel "cacciatora" style with mushrooms and tomato sauce  
23

 \* Suckling pig cube, potato mousse, sour purple cabbage  
25

\* Grilled beef ribs cooked at low temperature,  
green sauce and buttered potatoes  
24

 \* Parmigiana  
Fried aubergines, smoked parmigiano sauce, confit tomato sauce, basil  
16

 \* Piedmontese Tomahawk Angus, potatoes, balsamic mayonnaise  
1 kg for 2 persons  
66

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## Cheeses

Selection of local, regional and Italian cheeses served  
with our marmalades and organic honeys

4 pieces € 13

6 pieces € 17

10 pieces € 21



## Wine by the glass

Red wine weekly selection

Vermouth Vandalo € 6

Marsala Vintage 2015 Rubino Superiore 3 y.o. - Francesco Intorcia € 8

Madeira 10 Sercial Reserva Velha - Barbeito € 10

# Dessert

- \* "Mocaccino" and cream donut  
10
- \* Fig and lime namelaka and dulcey cream  
10
- \* Chestnut and raspberries  
10
- \* Bonet 2.0 and fiordilatte ice cream  
10
- \* Fresh homemade ice cream (Oreste's recipe) with various toppings  
10
- \* Baba di Antonino in a cooking pot with our homemade cream ice cream  
for 2 persons € 20

## Wine by the glass

Moscato d'Asti € 6

Passito from our selection from € 7



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# Allergens

## STARTER

Beef tartare	Eggs, gluten, dairy, nuts
Fried and marinated trout	Fish, dairy, gluten, eggs
Onion tatin	Dairy, eggs, nuts, gluten
"Il magatello tonnato"	Fish, eggs
Scallop carpaccio	Fish, shellfish, gluten, eggs
Shoulder of Benedicto raw ham	Dairy
Autumn salad	Dairy, nuts, mustard

## PASTA AND RISOTTO

Homemade Tagliolini	Gluten, soy, dairy, eggs
Ravioli "Plin"	Gluten, dairy
Risotto	Dairy, soy, celery
Mixed pasta	Shellfish, gluten, eggs
Pumpkin gnocchi	Gluten, dairy, mustard, eggs
Paccheri pasta	Gluten, dairy

## MAIN COURSE

Cod	Fish, dairy
Rolled char	Fish, dairy
Our lake fried fish	Fish, gluten
Spicy cockerel	Gluten, celery, dairy, eggs
Suckling pig cube	Dairy, celery
Grilled beef ribs	Dairy, gluten, eggs
Parmigiana	Soy, dairy, gluten
Piedmontese Tomahawk Angus	Dairy, eggs

## SWEET TEMPTATIONS

"Mocaccino"	Gluten, eggs, dairy, nuts
Fig and lime namelaka	Gluten, eggs, dairy, nuts
Chestnut and raspberries	Gluten, eggs, dairy, nuts
Bonnet 2.0	Gluten, eggs, dairy, nuts
Fresh homemade ice cream	Dairy, eggs, gluten
Baba di Antonino	Gluten, eggs, dairy