


Appetizers


* Amberjack tataki, veal consommé, bottarga mayo
22


* Marinated scampi, green gazpacho, crème fraîche and Jalapeño
23

 * "Vitello tonnato" of beef cooked pink, tuna sauce flavoured with preserved lemon, sour vegetables
18

  * Poached egg, porcini mushroom cream, toma cheese mousse and parsley
18

 * Char cooked at low temperature, potato and buttermilk cream, turnip tops, cuttlefish ink wafer
20

 * Piedmontese beef tartare selection Martini from Boves, Tonda Iblea oil and salt flakes
18

  Autumn salad
Mixed salad, baby spinach, pear, gorgonzola, walnuts, orange dressing
15

* Duck terrine, foie gras, figs and hazelnuts
25

 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 black Maccheroni, sturgeon, sweet garlic cream and chilly
22

 * Green ravioli filled with porcini mushrooms, hazelnuts and Parmigiano
22

* Potato and onion gnocchi,
Genoa sauce (onion and duck ragout) and buffalo Camembert
20

 * Risotto Carnaroli, pumpkin, foie gras and sausage from Bra
23

* Homemade spaghettoni, shellfish, lemon and puffed quinoa
22

 Fusilloni Bossolasco pasta with tomatoes,
stracciatella of burrata cheese and fried basil
16

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Main course


* Perch fillets with panko breading, crunchy vegetables, sour and spicy mayo
25



* Grilled octopus, pumpkin cream and seeds, turnip tops
25


 * Seabass scapece style 2.0 with candied lime
27

* Guinea fowl Wellington, potato puree, jus de viande, baby carrots
27

 * Lamb shank BBQ, mousse of smoked potato
flavoured with vanilla and swiss chard
25

 * Beef flank steak of Black Angus, cardoncello mushroom,
mustard and buttered potatoes
25

  * Composition of mushrooms,
coconut milk and Jerusalem artichoke, black-eyed peas
20

 * Ribeye steak from our selection, potatoes, mustard mayo
1 kg for 2 persons
70

Side dishes

Fried sweet potatoes
7

Spinach with butter and almonds
7

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Menu of Tradition

* Potato and onion gnocchi,
Genoa sauce (onion and duck ragout) and buffalo Camembert

...

 * Lamb shank BBQ, mousse of smoked potato
flavoured with vanilla and swiss chard

...

Selection of 4 cheeses

Or

 * Fig, sheep's milk ricotta and chestnut

Menu of the lake and more

 * Char cooked at low temperature, potato and buttermilk cream,
turnip tops, cuttlefish ink wafer

...

* Perch fillets with panko breading, crunchy vegetables, sour and spicy mayo

...

Selection of 4 cheeses


Or

* Plum tatin, chamomile mousse and yoghurt ice cream

Menu € 48

Selected wine to accompany each course 3 glasses € 19

Vegan Menu

 * Green ravioli filled with porcini mushrooms,
hazelnuts and Parmigiano

...

  * Composition of mushrooms, coconut milk and
Jerusalem artichoke, black-eyed peas

...

Selection of 4 cheeses

Or

* Exotic: Passion fruit, coconut, mango and pistachio


Menu € 42

Selected wine to accompany each course 3 glasses € 19

Tasting menu

* Amberjack tataki, veal consommé, bottarga mayo

Or

 * "Vitello tonnato" of beef cooked pink, tuna sauce flavored with preserved lemon, sour vegetables

...

* Homemade black Maccheroni, sturgeon, sweet garlic cream and chilly

Or

 * Risotto Carnaroli, pumpkin, foie gras and sausage from Bra

...

 * Seabass scapece style 2.0 with candied lime

Or

 * Beef flank steak of Black Angus, cardoncello mushroom, mustard and buttered potatoes

...

Selection of 4 cheeses

Or

* Dark chocolate cream, white chocolate mousse, salted chocolate crumble and gianduia chocolate ice cream

Menu € 68

Selected wine to accompany each course 4 glasses € 25

Mano libera

Seven courses prepared for you by our Chef Simone Gamba

We will be serving sourdough bread,

Taralli and soft multi-grain bread of our production, creamed butter

The tasting menu is served to all guests at the table

Menu € 78

Selected wine to accompany each course 7 glasses € 35

Cheeses

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

4 pieces € 14

6 pieces € 18

10 pieces € 22

Wine by the glass

Red wine weekly selection

Vermouth Vandalo € 6

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

Madeira Meio-Seco 'Rainwater' - Barbeito € 8

Porto 10 Tawny Quinta de Infantado - € 8

Vernaccia di Oristano Flor Contini - € 6

Dessert

- * Dark chocolate cream, white chocolate mousse, salted chocolate crumble and gianduia chocolate ice cream

10



- * Fig, sheep's milk ricotta and chestnut

10

- * Plum tatin, chamomile mousse and yoghurt ice cream

10

- * Exotic: Passion fruit, coconut, mango and pistachio

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

Moscato passito 2022 (Sicilia) - Pupillo Solacium - € 9

Prevost moscato passito (Piemonte) - Paolo Angelini - € 7

Ratafia Scuppoz - € 7

Allergens

STARTER

Amberjack tataki	Gluten, eggs, soy, fish, celery
Marinated scampi	Gluten, shellfish, dairy, celery
Vitello tonnato	Eggs, fish
Poched egg	Eggs, dairy, mushrooms
Char Cooked at low temperature	Fish, dairy
Piedmontese beef tartare	-----
Autumn salad	Dairy, nuts, soy
Duck terrine	Gluten, dairy, nuts, celery

PASTA AND RISOTTO

Homemade black Maccheroni	Gluten, fish, eggs, dairy, clams
Green ravioli	Gluten, dairy, nuts, eggs, mushrooms
Potato and onion gnocchi	Dairy, celery, gluten, eggs, soy
Risotto Carnaroli	Dairy, celery
Homemade spaghettoni	Gluten, eggs, dairy, clams
Fusilloni Bossolasco	Gluten, dairy
	<u>Possible traces of mollusks/crustaceans</u>

MAIN COURSE

Perch fillets	Fish, eggs, gluten
Grilled octopus	Clams, gluten, dairy, nuts
Seabass	Fish
Guinea fowl Wellington	Eggs, gluten, dairy, mustard, celery
Lamb shank BBQ	Dairy, celery
Beef flank steak	Celery, mustard, dairy, eggs, mushrooms
Composition of mushrooms	Dairy, mushrooms
Ribeye steak	Mustard, dairy, eggs
Fried sweet potatoes	Gluten
Spinach with butter and almonds	Dairy, nuts