

# Appetizers

 \* "Vitello tonnato" of beef cooked pink, tuna mousse flavoured with preserved lemon, caper and katsuobushi (3, 4)  
18

 \* Scampi, pumpkin, orange and burrata (2, 7, 10)  
24

\* Marinated trout, dill, bottarga and green apple sorbet (1, 4, 7, 9, 12)  
20

 \* Savory tartlet, Castelmagno, mushrooms and black truffle (1, 3, 7)  
18

\* Beef tongue, cuttlefish, parsley and sweet pepper (1, 3, 4, 7, 9, 14)  
22

 Piedmontese beef tartare, shallot, capers, mustard, cucumber and egg (3, 10, 12)  
20

  Autumn Salad (6, 8)  
Baby spinach, pears, spicy Gorgonzola, walnuts and orange dressing  
15

\* Smoked and marinated duck breast, foie gras, figs and pan brioche (1, 3, 6, 7)  
24

 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

\* Fusillone, white garlic, black garlic,  
smoked eel and parsley bread (1, 4, 7, 9, 12, 14)  
23

\* Genovese-stuffed gnocchi, Parmigiano sauce, Marsala jus and red onion (1, 3, 6, 7, 9, 12)  
20

 \* Pumpkin ravioli, amaretti, almonds and Holzhofer (1, 3, 7, 8, 9, 12)  
20

\* Ramen Piemontese style (1, 3, 6, 9, 12)  
Tajarin pasta, beef shoulder clod and its consommé,  
quail eggs, mushrooms and spring onion  
22

 \* Risotto, Jerusalem artichoke, suckling pig and mandarin (7, 9, 12)  
22

\* Linguine with sea urchin, Oriental aromatics (1, 4, 7, 9, 12)  
25

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# Main course

\* Breaded and fried perch, tartare sauce, mashed potato and pickles (1, 3, 4, 10, 12)  
25

 \* Scallop, pumpkin, chestnut, figs and pancetta from our valleys (14)  
28

 \* Salmon trout fillet, baby vegetables and carpione dressing (4, 7, 9, 12)  
25

\* Fassona beef (1, 3, 7, 9, 12)  
braised beef cheek, glazed sweetbread, Roman-style Vaccinara oxtail mini sandwich,  
pomegranate and charred cauliflower  
28

 \* Quail, wild herbs, Alta Langa Robiola,  
cardoncelli mushrooms and liquorice jus (7, 9, 12)  
26

\* Lamb in two preparations,  
beetroot and horseradish mousse and potato croquette (1, 7, 9, 10, 11)  
28

 \* Eggplant Parmigiana (1, 3, 7, 8, 14)  
18

 Ribeye from our selection, roasted potatoes and Béarnaise sauce (3, 7, 12)  
700 gr for 2 people  
(rare cooking recommended)  
74

## Side dishes

Sweet potato fries (1, 8, 14)  
7

Butter-braised spinach with Parmigiano (7)  
7

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# Menu of Tradition



\* "Vitello tonnato" of beef cooked pink, tuna mousse flavoured with preserved lemon, caper and katsuobushi (3, 4)

...

\* Fassona beef (1, 3, 7, 9, 12)

braised beef cheek, glazed sweetbread, Roman-style Vaccinara oxtail mini sandwich, pomegranate and charred cauliflower

...

Selection of 4 cheeses

Or

\* Bonet, salted caramel ice cream and vanilla mousse (1, 3, 7, 8)

# Menu of the lake

\* Fusillone, white garlic, black garlic, smoked eel and parsley bread (1, 4, 7, 9, 12, 14)

...

\* Breaded and fried perch, tartare sauce, mashed potato and pickles (1, 3, 4, 10, 12)

...

Selection of 4 cheeses

Or



\* Plum, sheep's yogurt, ginger and cinnamon ice cream (3, 7, 8)

Menu € 48

Selected wine to accompany each course 3 glasses € 19

# Vegan Menu



\* Pumpkin ravioli, amaretti, almonds and Holzhofer (1, 3, 7, 8, 9, 12)

...



\* Eggplant Parmigiana (1, 3, 7, 8, 14)

...

Selection of 4 cheeses

Or

\* Sea buckthorn, olives and white chocolate (1, 3, 7)

Menu € 42

Selected wine to accompany each course 3 glasses € 19

# Tasting menu

\* Marinated trout, dill, bottarga and green apple sorbet (1, 4, 7, 9, 12)

Or

\* Smoked and marinated duck breast, foie gras, figs and pan brioche (1, 3, 6, 7)

...

 \* Risotto, Jerusalem artichoke, suckling pig and mandarin (7, 9, 12)

Or

\* Linguine with sea urchin, Oriental aromatics (1, 4, 7, 9, 12)

...

 \* Scallop, pumpkin, chestnut, figs and pancetta from our valleys (14)

Or

 \* Quail, wild herbs, Alta Langa Robiola, cardoncelli mushrooms and liquorice jus (7, 9, 12)

...

Selection of 4 cheeses

Or

\* Chocolate, porcini mushrooms and figs (3, 7, 8)

Menu € 68

Selected wine to accompany each course 4 glasses € 25

# Mano libera

Seven courses prepared for you by our Chef Simone Gamba  
Served with our selection of freshly baked artisanal breads

The tasting menu is served to all guests at the table

Menu € 78

Selected wine to accompany each course 7 glasses € 40

# 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 5 Sercial Reserva Velha - Barbeito € 10

# Dessert

- \* Bonet, salted caramel ice cream and vanilla mousse (1, 3, 7, 8)  
10
- \* Sea buckthorn, olives and white chocolate (1, 3, 7)  
10
-  \* Plum, sheep's yogurt, ginger and cinnamon ice cream (3, 7, 8)  
10
-  \* Chocolate, porcini mushrooms and figs (3, 7, 8)  
10
- \* Warm chocolate fondant, zabaglione ice cream (1, 3, 7, 8)  
10
- \* Fresh homemade cream ice cream (Oreste's recipe) with various toppings (1, 3, 7, 8)  
10
- \* Baba' di Antonino in a cooking pot with our homemade cream ice cream (1, 3, 7, 8)  
for 2 persons € 20



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# Allergens

## ALLERGEN INFORMATION

|           |                           |           |                               |
|-----------|---------------------------|-----------|-------------------------------|
| <b>01</b> | Cereals containing gluten | <b>08</b> | Nuts                          |
| <b>02</b> | Crustaceans               | <b>09</b> | Celery                        |
| <b>03</b> | Eggs                      | <b>10</b> | Mustard                       |
| <b>04</b> | Fish                      | <b>11</b> | Sesame seeds                  |
| <b>05</b> | Peanuts                   | <b>12</b> | Sulphur dioxide and sulphites |
| <b>06</b> | Soybeans                  | <b>13</b> | Lupin                         |
| <b>07</b> | Milk and dairy products   | <b>14</b> | Molluscs                      |

In case of food allergies or intolerances, please inform our staff before ordering.

Allergens present in the dishes are indicated by the corresponding number.