



# Appetizers


\* Eel, almond cream, tarragon, pickled chicory hearts  
23



 \* Marinated "magatello" veal, anchovies, black garlic, roasted peppers, puffed quinoa  
18

 \* Marinated salmon trout, yogurt, olive powder, cucumber sorbet  
20

 \* Contemporary eggplant parmigiana  
18

\* Poached egg, brioche bread, hollandaise mousse, pancetta from our valleys  
18

 Piedmontese beef tartare selection Martini from Boves, Tonda Iblea oil and salt flakes  
20

  Spring salad  
Mixed greens, rocket, chicory hearts, baby chard, radishes, carrots, yogurt dressing and peanuts  
15

\* Cetara anchovies in bergamot-scented olive oil, bread, whipped butter  
18

 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 pasta, duck Genovese ragout,  
Parmigiano, bread crumble with crusco pepper  
22

 \* Artichoke cannelloni, smoked provola cheese, confit cherry tomatoes  
20

 \* Risotto, turnip tops, marinated trout, trout roe, sour butter  
22

\* Ravioli of lamb, potato and garlic cream, orange jus  
20

\* Potato gnocchi, peas, raw purple prawns, bisque, ricotta  
23

  \* Cream of grass pea soup, sautéed chicory, lemon  
16


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# Main course

\* Fried perch fillets in panko breading, wild garlic mayonnaise, spring vegetables  
25

 \* Chargrilled octopus, potato cream, spicy 'nduja, olive powder, lemon gel  
25


 \* Turbot, Béarnaise sauce, braised artichokes, sweet and sour sauce  
27

\* Selection of "Bollito misto" meats, green sauce and mustard sauce,  
red onion compote  
26

\* Pigeon, foie gras, Fulmine gin, raspberry, mashed potato  
30

\* Stuffed suckling pig belly, braised leeks, saffron sauce, puffed crackling  
25

 \* Onion Wellington, Comtè cheese sauce, potato terrine, mustard seeds  
18

 Ribeye steak from our selection, baked potatoes, jalapeño mayo  
1 kg for 2 persons  
72

## Side dishes

Buttered mashed potatoes  
7

Spinach with butter and almonds  
7

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# Menu of Tradition

\* Poached egg, brioche bread, hollandaise mousse, pancetta from our valleys

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\* Selection of "Bollito misto" meats, green sauce and mustard sauce, red onion compote

..

Selection of 4 cheeses

Or

\* Honey, pollen, yogurt

# Menu of the lake

 \* Marinated salmon trout, yogurt, olive powder, cucumber sorbet

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\* Fried perch fillets in panko breading, wild garlic mayonnaise, spring vegetables

..

Selection of 4 cheeses

Or

\* Strawberry, sheep's ricotta, basil

Menu € 47

Selected wine to accompany each course 3 glasses € 18

# Vegan Menu

 \* Contemporary eggplant parmigiana

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 \* Onion Wellington, Comtè cheese sauce, potato terrine, mustard seeds

..

Selection of 4 cheeses

Or

\* Chocolate brownie, passion fruit, miso caramel


Menu € 40

Selected wine to accompany each course 3 glasses € 18

# Tasting menu

\* Eel, almond cream, tarragon, pickled chicory hearts

Or

 \* Marinated "magatello" veal, anchovies, black garlic, roasted peppers, puffed quinoa

..

 \* Risotto, turnip tops, marinated trout, trout roe, sour butter

Or

\* Fusillone pasta, duck Genovese ragout, Parmigiano, bread crumble with crusco pepper

..

 \* Turbot, Béarnaise sauce, braised artichokes, sweet and sour sauce

Or

\* Stuffed suckling pig belly, braised leeks, saffron sauce, puffed crackling

..

Selection of 4 cheeses

Or

\* Contemporary cheesecake with gianduja and raspberry

Menu € 65

Selected wine to accompany each course 4 glasses € 24

# Mano libera

Seven courses by our Chef Simone Gamba, served with our selection of artisanal leavened 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

\* Honey, pollen, yogurt  
10

\* Strawberry, sheep's ricotta, basil  
10

\* Chocolate brownie, passion fruit, miso caramel  
10

\* Contemporary cheesecake with gianduja and raspberry  
10

\* Elisa hazelnut cake with red fruit jam, cream ice cream  
10

\* Fresh homemade cream 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

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