

APPETIZERS

Piemontese Beef Tartare	€ 17,00
Oil, salt and pepper (optionally mustard and raw egg yolk)	
Piemontese Beef Tartare	€ 20,00
With black truffle	
Egg	€ 17,00
Asparagus, pecorino, truffle	
Stuffed squid	€ 18,00
Squid ink, coconut, curry	
Fish and chips	€ 18,00
Tartara sauce	
Tripe and beans	€ 18,00
Cured carpaccio	€ 17,00
Bacon and onions custard, bearnaise sauce with porcini mushrooms	

FIRST DISHES

Crispy rice	€ 18,00
Ossobuco Milanese, gremolada	
Gnocchi alla romana	€ 18,00
Leek, castelmagno cheese, beef sausage	
Raviolo	€ 18,00
Mussels, aubergines, mint, lemon, basil	
Risotto	€ 18,00
Tuna, pecorino, broad beans, peas	
Agnolotti del plin	€ 20,00
Miso	

MAIN COURSES

Pigeon € 25,00
Nduja, corn cob, dried fruit

Sea bass € 25,00
Spinach, toasted bread sauce

Duck leg € 25,00
Orange, carrots, mint

Fried lamb ribs € 25,00
Red and yellow peppers

Pork Neck € 25,00
Pineapple BBQ, caramelized pineapple, almonds

Wellington veal fillet € 28,00
Mashed potatoes, veal stock and black truffle

Smoked fassona (piemontese fillet) (1,3,7) € 28,00
Smoked paprika mayonnaise, purple cabbage and umeboshi

Side dishes

Potatoes € 4,00

Gratin fennel € 5,00

DESSERT

Panna cotta, citrus fruits, campari	€ 7,00
Chocolate mousse and berries	€ 7,00
Peach Galette, rosemary, gelato	€ 7,00
Tiramisù (mascarpone cream and pavesini)	€ 6,00