

APPETIZERS

Piemontese Beef Tartare	€ 18,00
Oil, salt and pepper (optionally mustard and raw egg yolk)	
Piemontese Beef Tartare	€ 21,00
With black truffle	
Egg	€ 17,00
Cauliflower, hazelnuts, truffle	
Stuffed squid	€ 17,00
Squid ink, coconut, curry	
Tuna	€ 18,00
Ajo blanco, almonds, white melon	
Cotechino and lentils	€ 17,00
Apple mustard	
Cured carpaccio	€ 18,00
Bacon and onions custard, bearnaise sauce with porcini mushrooms	

FIRST DISHES

Crispy rice	€ 20,00
Ossobuco Milanese, gremolada	
Gnocchi alla romana	€ 20,00
Leek, castelmagno cheese, beef sausage	
Stuffed cannelloni	€ 20,00
Lamb, mushrooms, parmesan, truffle	
Risotto	€ 20,00
Pumpkin, licorice, scampi	
Agnolotti del plin	€ 20,00
Miso roast stock	

MAIN COURSES

Pigeon € 25,00
Topinambur, green apple, teriyaki sauce

Fish sandwich € 25,00
Smoked salmoriglio, pumpkin

Guinea fowl leg € 28,00
Chestnuts, shallots, lugana

Deer € 28,00
Cabbage, porcini, chocolate

Wellington veal fillet € 29,00
Mashed potatoes, veal stock and black truffle

Smoked fassona (piemontese fillet) € 30,00
Smoked paprika mayonnaise, purple cabbage and umeboshi

Side dishes

Potatoes € 4,00

Gratin fennel € 5,00

DESSERT

Vanilla rice pudding and white chocolate	€ 7,00
Chocolate mousse and berries	€ 7,00
Hazelnuts, yogurt and truffle	€ 7,00
Tiramisù (mascarpone cream and pavesini)	€ 6,00

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PIEMONTESE