

APPETIZERS

Piedmontese Beef Tartare (3,10)	€ 17,00
Oil, salt and pepper (optionally mustard and raw egg yolk)	
Piedmontese Beef Tartare	€ 20,00
With black truffle	
Pig's head, flatbread, rocket, sriracha sauce (1,3,7)	€ 19,00
Scallops, beer, chicken, jerusalem artichokes (1,7,14)	€ 19,00
Carbonara leek (3,7)	€ 16,00
Fassona Sausage, focaccia, andalusian sauce, hazelnuts (1,8)	€ 17,00

FIRST DISHES

Raviolo with red shrimps (1,2,3,7)	€ 18,00
Seasonal vegetables, aromatic herbs	
Spaghetti, onions, liver, fennel (1,7)	€ 17,00
Grilled potato gnocchi (1,3,4,7)	€ 18,00
Fish sauce and anchovies, cuttlefish tartare, chives	
Risotto, celery extract, lamb meatballs, marsala (9,12)	€ 18,00
Agnolotti del plin with three roasts, saba and red wine infusion (1,3,7,9)	€ 17,00

MAIN COURSES

Glazed pigeon with nduja and sesame (6,11) € 28,00

Venison, spiced aubergines, apricots, chocolate (7) € 26,00

Lamb saddle, vegetables vintner (7) € 26,00

Rabbit porchetta, carrots (7) € 26,00

Chicken curry, zucchini and it's flower (1,3,7) € 23,00

Wellington veal fillet, mashed potatoes, veal stock and black truffle (1,3,7) € 26,00

Smoked fassona (piedmontese heifer fillet) (1,3,7) € 26,00

Smoked paprika mayonnaise, purple cabbage and umeboshi

Side dishes

Potatoes € 4,00

Fresh salad € 4,00

DESSERT

White chocolate, fennel and orange	€ 7,00
Chocolate mousse and berries	€ 7,00
Yogurt, green apple, maple syrup	€ 7,00
Tiramisù (mascarpone cream and pavesini)	€ 6,00