



## Starters

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<i>Fassone tartare with marinated egg, Parmesan wafer</i>	€ 16,00	3-7 / SG
<i>Pumpkin flan, Gorgonzola cheese cream, crumbled amaretto</i>	€ 16,00	1-3-7-8/V
<i>Parmesan crème brûlée with caramelized pears</i>	€ 16,00	3-7/SG/V
<i>Leek dumpling with salmon and Robiola cheese</i>	€ 16,00	1-4-7
<i>Cured meats from Monferrato with vegetables</i>	€ 16,00	SG

## First Courses

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<i>Acquerello rice in toma cheese, apples and its balsamic reduction</i>	€ 18,00	7-9-12/SG/V
<i>Gran Cavour rice with prawns and porcini mushrooms</i>	€ 18,00	7-12/SG/V
<i>Fusilli al ferretto (pasta) with tuna and olives ragout on pepper cream</i>	€ 18,00	1-4
<i>Agnolotti (filled pasta) with roast sauce and Parmesan cream</i>	€ 18,00	1-3-7-9
<i>Chestnut and pumpkin dumpling, Castelmagno cheese cream, crispy speck</i>	€ 18,00	1-3-7

## Second Courses

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<i>Fassona fillet, carbonara cream, honey onions</i>	€ 24,00	1-7-9-12
<i>Guinea fowl breast with almonds and sage</i>	€ 24,00	8-9-12/SG
<i>Sea bass fillet in pistachio crust on pea cream</i>	€ 24,00	4-8/SG
<i>Radicchio foil, aged Robiola cheese, honey, walnuts</i>	€ 20,00	7-8/SG/V
<i>Selection of cheeses with compotes and honey</i>	€ 20,00	7/SG/V

## Desserts

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<i>Bavarian cream with marons glace</i>	€ 8,00	3-7/SG/V
<i>Citrus and saffron semifreddo</i>	€ 8,00	3-8/SG/V
<i>Chocolate Caprese and raspberry coulis</i>	€ 8,00	3-8/SG/V
<i>Catalan cream and hazelnut crumble</i>	€ 8,00	3-7-8/SG/V
<i>Ice cream and sorbets</i>	€ 6,00	3-7-8/SG/V

Note: some ingredients may be frozen or fresh and blast chilled  
Prices include service and cover charge

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4 course tasting menu € 58,00 (*drinks not included*)

SG - Gluten free | V - Vegetarian

The numbers on the side refer to food allergens: the legend is reported on the following page

## **FOOD ALLERGENS**

- 1** Cereals containing gluten
- 2** Crustaceans and derived products
- 3** Eggs and derived products
- 4** Fish and derived products
- 5** Peanuts and derived products
- 6** Soy and derived products
- 7** Milk and derived products
- 8** Dried nuts: almonds, hazelnuts, walnuts, pistachios and derivatives
- 9** Celery and derived products
- 10** Mustard and mustard-based products
- 11** Sesame seeds and sesame seeds products
- 12** Sulfur dioxide and sulphites
- 13** Lupines and lupine products
- 14** Shellfish and shellfish products