

QUALCOSA DA CONDIVIDERE

* NACHOS DI SAN ROCCO		7
Rice and hazelnut nachos with peppers' sauce		
* FRICIULE		16
Fried bread dough with Parma ham Pio Tosini 36 months		
* PANE BURRO E ACCIUGHE	T	14
Crunchy bread, butter and anchovies from the Cantabrian Sea		
* PLIN AL TOVAGLIOLO	T	20
Three meat stuffed Ravioli steamed with aromatic herbs		

ANTIPASTI

* TRIS PIEMONTESE		16
Veal Fassona tartare, Sliced veal with tuna sauce, Vegetables, tuna and mayonnaise sauce		
* TACO DI CONIGLIO		12
Corn taco with pulled rabbit and bittersweet vegetables		
* POACHED EGG	T	16
Cardoon and Raschera cheese fondue		
* LINGUA ALLA PIASTRA	T	16
Grilled veal tongue with cauliflower		

PRIMI

* PLIN		15
Three meat stuffed Ravioli with their gravy		
* TAJARIN		15
Fresh egg pasta with veal and pork ragù		
* GNOCCHI DI PATATE AL FORNO	T	18
Roasted potato gnocchi with Bra tenero Cheese and hazelnuts		
* RISOTTO AL COMTE'	T	18
Risotto with chestnuts and vegetable gravy		

SECONDI

* GUANCIA DI VITELLO		18
Nebbiolo wine braised veal cheek		
* COSCIOTTO DI AGNELLO ARROSTO		18
Roasted leg of lamb with pumpkin and black cabbage		
* FILETTO DI MAIALE	T	20
Pork tenderloin with Jerusalem artichoke and melting leeks		
* HAZELNUT-CRUSTED RUMP STEAK		20
Mustard mayonnaise and spinaches		

T - Recommended dishes to pair with white truffle

FORMAGGI

- * CHEESE SELECTION

15
- * COMTE’ AOP

15
- Excellence millesimè 36 mois

DOLCI

- * TRIS DI LANGA

12
- Pannacotta, bunet and hazelnuts cake

individually orderable dishes
- with Marsala eggnog
- * BICERIN

6
- Cream ice-cream, chocolate and coffee
- * TARTELLETA CON MARRON GLACE’

T

8
- Tartlet with Marron glacé
- * CHEF’S SELECTION OF CREAM PUFFS

12
- For two people
- * ICE-CREAMS AND SORBETS

5

- WATER

2
- COFFEE

2
- BREAD AND SERVICE

2

*We Inform our customers that some products are subjected to rapid blast chilling to -18° to guarantee quality and safety (According to EU Regulation n°852/04).

We kindly ask you to inform our staff about any food allergies or intolerances before your order. During Kitchen cooking, we can't exclude any cross contamination.

MENÙ TRADIZIONALE

- * TRIS PIEMONTESE

42
- Veal Fassona tartare, Slicedveal with tuna sauce,

Per person drinks excluded
- Vegetables, tuna and mayonnaise sauce
- * PLIN
- Three meat stuffed Ravioli with their gravy
- * GUANCIA DI VITELLO
- Nebbiolo wine braised veal cheek
- * PANNA COTTA
- Cream pudding with caramel

MENÙ DELL’OSTERIA

- * POACHED EGG

50
- Cardoon and Raschera cheese fondue

Per person drinks excluded
- * RISOTTO AL COMTE’

150
- Risotto with chestnuts and vegetable gravy

Per person drinks excluded pairing with white truffle
- * FILETTO DI MAIALE
- Pork tenderloin with Jerusalem artichoke and melting leeks
- * TARTELLETA CON MARRON GLACE’
- Tartlet with Marron glacé