

## STARTERS

Traditional veal with tuna mayonnaise (Vitello tonnato)	€ 17,00
Crispy poached egg, white leek and Robiola Roccaverano fondue	€ 16,00
Seared red prawns, chickpea cream and crunchy cheek lard	€ 18,00
Crispy tongue, sweet and sour radicchio and smoked red sauce	€ 17,00

## SECOND COURSES

Creamy cod, crunchy cornmeal polenta and green sauce	€ 20,00
Braised Piedmontese Fassona cheek, creamy potatoes with truffle and gravy	€ 20,00
Stewed and gratinated tripe with Garessio white beans	€ 19,00
Meatballs, datterino tomato cream and crunchy Parmigiano Reggiano	€ 20,00
Selection of cheese from Piedmontese valleys	€ 13,00

## FIRST COURSES

Hand pinched Raviolini filled with three roasted meat (pork, veal, chicken)	€ 17,00
Potato and chestnuts flour gnocchetti, baby octopus and broccoli	€ 17,00
Thirty-seven-yolk Tajarin with sausage ragù and Bra duro mountain cheese	€ 17,00
Buckwheat Pappardelle with snails and Parmigiano cream	€ 17,00

## DESSERTS

Soft-hearted dark chocolate tart, vanilla cream and fiordipanna ice-cream (10 min.)	€ 10,00
Nougat parfait with dark Gianduia sauce and chocolate crumble	€ 10,00
Hazelnut cake, cream ice cream and zabajone	€ 10,00
Duo of sorbets with fresh fruit	€ 9,00

## SALADS

<b>Roastbeef Salad:</b> salad, roasted beef, Grape tomatoes, croutons, olives	€ 10,00
<b>Crunchy Salad:</b> salad, Grape tomatoes, Bufala mozzarella, crunchy bacon	€ 10,00

*For the variation of the dishes of menù and half portions/shared dishes there will be a supplement of €2,00/each  
Please communicate any allergies and/or intolerances and ask information to the dining room staff before the placing of your order*

**Service €2,00 per person**