



· RISTORANTE ·

TASTING MENÙ

Vitello Tonnato Old Recipe

or

Tomato and Basil Flan on Burrata Cream

“Plin” pasta in their own Roast Gravy

or

Risotto with Ricotta and Lemon Zest

Snails cooked à la parisienne

or

*Salmon Trout Fillet with Marinated Zucchini
“Scapece” Style*

€39,00 per person

€3,00 cover charge



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APPETIZERS

Vitello Tonnato Old Recipe €10.00

Tomato and Basil Flan on Burrata Cream €10.00

*Rabbit Salad with Celery and “Tonda
Gentile” Hazelnuts* €12.00

*Slow-Cooked Guinea Fowl Breast with
Provençal Herbs* €12.00



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FIRST COURSES

“Plin” pasta in their own Roast Gravy €14.00

Risotto with Ricotta and Lemon Zest €14.00

*“30-Yolk” Maltagliati pasta with Cherasco-
Style Snail Ragout* €16.00

*Fidanzati di Gragnano pasta with Confit
Cherry Tomato and Almond Pesto* €16.00



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MAIN COURSES

<i>Salmon Trout Fillet with Marinated Zucchini "Scapece" Style</i>	€18.00
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<i>Snails Cooked à la Parisienne</i>	€18.00
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<i>Chickpea and Spinach Bites with Datterino Tomato Sauce</i>	€20.00
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<i>Fassona Beef Steak with Sweet & Sour Peppers</i>	€22.00
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DESSERTS

*Langhe Hazelnut Cake with velvety
Marsala Cream*

€8.00

Crème Brûlée with a Hint of Orange

€8.00

*Coconut Milk Panna Cotta with Chocolate
Crumble*

€8.00

After Eight Musse

€8.00