



· RISTORANTE ·

TASTING MENÙ

Vitello Tonnato Old Recipe

or

“Cuore di Bue” Tomato Flan with Burrata Cream

“Plin” Pasta in their own Roast Gravy

or

Risotto with Creamed Trombetta Zucchini and Mint

*Roasted Eggplant Carpaccio with Mint Pesto and
Fresh Ricotta*

or

*Speck-Wrapped Pork Tenderloin, Carrot Cream with
a Hint of Orange*

€49,00 per person

€3,00 cover charge



· RISTORANTE ·

APPETIZERS

<i>Vitello Tonnato Old Recipe</i>	€17.00
<i>“Cuore di Bue” Tomato Flan with Burrata Cream</i>	€17.00
<i>Pea Panna Cotta, Crispy Speck</i>	€17.00
<i>Baby Spinach Muffin, Herb Ricotta</i>	€17.00



· RISTORANTE ·

FIRST COURSES

“Plin” Pasta in their own Roast Gravy €18.00

*Risotto with Creamed Trombetta Zucchini
and Mint* €18.00

*Gragnano Fidanzati with Sautéed Red
Mullet, Cherry Tomatoes and Olives* €19.00

*Ricotta Gnocchi with Arugula Pesto and
Pine Nuts* €19.00



MAIN COURSES

*Roasted Eggplant Carpaccio with Mint
Pesto and Fresh Ricotta* €20.00

*Speck-Wrapped Pork Tenderloin,
Carrot Cream with a Hint of Orange* €22.00

*Baby Squid Salad with Sun-Dried Tomatoes
and Almonds* €25.00

Fassona Beef Tagliata with Peppers €27.00



· RISTORANTE ·

DESSERTS

*Langhe Hazelnut Cake with velvety
Marsala Cream* €10.00

*Vanilla Panna Cotta, Wild Berry Coulis,
White Chocolate Foam* €10.00

*Peach Dessert Soup, Dark Chocolate Heart,
Amaretti Crumble* €10.00

Fruit Sorbet €8.00