The Theater

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TASTING MENU

Vitello Tonnato Old Recipe
or
Porcini Mushroom Flan, Parmesan Sauce

"Plin" Pasta in their own Roast Gravy
or
Risotto with Purple Cabbage, Mustard Emulsion

Chiocciole Cherasco method Parisian style
or
Rabbit roll stuffed with Chestnuts and Porcini Mushrooms, Broccoli side dish

€49.00 per person
€3.00 cover charge

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APPETIZERS

Vitello Tonnato Old Recipe	*€17.00*
Porcini Mushroom Flan, Parmesan Sauce	*€17.00*
Jerusalem Artichoke and Tonda Gentile Hazelnut gratin	*€17.00*
Pumpkin and crispy Speck Muffin	*€17.00*

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FIRST COURSES

"Plin" Pasta in their own Roast Gravy	*€18.00*
Purple Cabbage Risotto with Mustard Emulsion	*€18.00*
Maltagliati "30 yolks" with Snail Ragù	*€19.00*
Potato Gnocchi with Leeks and Barolo Reduction	*€19.00*

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MAIN COURSES

Cherasco snails method, Parisian style	*€22.00*
Seared Octopus Tentacle on Pumpkin cream	*€22.00*
Rabbit roll stuffed with Chestnuts and Porcini mushrooms, served with Broccoli	*€22.00*
Sliced Fassona beef, sautéed cabbage and pine nuts	*€27.00*

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DESSERTS

Langa Hazelnut Cake, Marsala Cremino	*€10.00*
Crème brûlée flavored with Orange and Cinnamon	*€10.00*
Dark Chocolate Mousse Cup, Pear with Grand Marnier	*€10.00*
The Chestnut Cake	*€10.00*