



· RISTORANTE ·

TASTING MENÙ

Vitello Tonnato Old Recipe

or

Porcini Mushroom Flan, Parmesan Sauce

“Plin” Pasta in their own Roast Gravy

or

Cervere’s Leeks Risotto, Barolo wine Reduction

*Cherasco-Style Snails with a soft smashed
Potato*

or

Orange-Glazed Salmon Fillet, Broccoli Purée

€42,00 per person

€3,00 cover charge



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APPETIZERS

Vitello Tonnato Old Recipe €14.00

Porcini Mushroom Flan, Parmesan Sauce €14.00

Rabbit Roll with Cervere's Leeks €14.00

*Seared Octopus Tentacle, on Cannellini
Bean Cream* €16.00



FIRST COURSES

“Plin” Pasta in their own Roast Gravy €15.00

*Cervere’s Leeks Risotto, Barolo wine
Reduction* €15.00

*Chestnut Gnocchi, Sautéed with Porcini
Mushrooms* €16.00

*Gragnano Spaghettoni, Pumpkin Cream
and Sun-Dried Tomatoes* €16.00



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MAIN COURSES

*Cherasco-Style Snails with a soft
smashed Potato* €18.00

*Orange-Glazed Salmon Fillet, Broccoli
Purée* €20.00

Rolled Lamb, Side of Fennel slowly cooked €20.00

Fassona Beef Tagliata, Brussels Sprouts €22.00



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DESSERTS

<i>Langhe Hazelnut Cake with velvety Marsala Cream</i>	€8.00
<i>Soft Nougat Dessert with Dark Chocolate Sauce</i>	€8.00
<i>“Theatre’s Tiramisù”</i>	€12.00
<i>Pumpkin & Spice Cake</i>	€8.00
<i>Marron Glacé Mousse</i>	€8.00