

The Aperitif

A glass of Alta Langa
with a little starter

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with Celine Oysters from Cancale (2 pc)

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The Starter

Steamed Cod fish
on a parmantier sauce with sepia

Slices of raw meat of "Fassone piemontese" veal
with olive oil and Parmigian cheese

Tartare of raw meat of "Fassone piemontese" veal

Duck breast cooked in sweet salt from Cervia
on a green salad with balsamic vinegar

"Vitello tonnato" (Veal in tunafish sauce)

Cardoons soufflè and Fondue cheese

Artichokes with Mushrooms sauce

Peppers cooked in the oven with tunafish and anchovies sauce

Raw Shimp and Scampì from Mazara del Vallo (not always available)

Tuna fish tartare (not always available)

Tris of the raw fish from Mazara del Vallo (not always available)



The First Course

* Home made Plin” Ravioli“ with a veal filling
with Butter and Sage
or with Meat sauce

Home made Piemont Tajarin with Porcini mushrooms
or with Meat sauce

* Home made Gnocchi of potatoes from Mombarcaro
with Butter, Poppy seeds and Parmigian cheese
or with Tomato sauce
or with Meat sauce

* Squared Ravioli with Borage
with Butter and aromatic herbs

Vegetable soup

*chill blasted



The Main Course

Cheek of Fassone Veal
cooked at a low temperature

Braised Fassone Veal in Barolo wine

Slices of roast rabbit

Cardoons with cheese fondue

Roasted Guinea Fowl leg and its emulsion

* Fried Lamb cotlet

Sliced Tuna Fish Steak (not always available)

The Filet of Veal grilled
or with green Pepper

Vegetables steamed or in butter

Green salad or mix salad

A selection of Piedmont cheeses

*chill blasted



The Dessert

Cooked cream dessert

Chocolate and Amaretto pudding

Amaretto pudding

Soft ice cream with nougat
and hot chocolate

Soft ice cream with yogurt and blueberries

Soft ice cream with nut and Chantilly cream

The brick
(made with biscuits, coffee and chocolate buttercream)

Cooked pears in Moscato d'Asti wine

