

THE STARTER

Slice of raw meat of “Fassona piemontese”
with olive oil and Parmesan cheese

Tartare of raw meat of “Fassone piemontese” veal

“Vitello tonnato” (veal in tuna fish sauce)

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

Cardoons Souffle’ and Fondue cheese

Peppers cooked in the oven
with tuna fish and anchovies sauce

Celine Oysters from Cancale (6 pc)

(not always available)

Raw Shrimp and Scampi from Mazara del Vallo

(not always available)

THE FIRST COURSE

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

Homemade Piedmont Tjarin
with Porcini mushrooms
or with Meat sauce

*Homemade Gnocchi of potatoes from
Mombarcaro with Butter, Poppy seeds
and Parmesan cheese ,or with Tomato sauce
or Meat sauce

*Squared Ravioli with Borage
with Butter and aromatic herbs

THE MAIN COURSE

Cheek of Fassone Veal cooked at low temperature

Braised Fassone Veal in Barolo wine

Slices of roast rabbit

*Fried Lamb cutlet

The Fillet of Veal grilled

or with green pepper

Filet of cod fish with parmantier souce and the
black of Seppia

Cardoons with fondue

A selection of Piedmont cheeses

Vegetables steamed or in butter

Green salad or mix salad

Artichokes salad with parmesan cheese

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 orange and chocolate

Soft ice cream with nut and Chantilly cream

Cooked pears in Moscato wine

