

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

Peppers cooked in the oven with tunafish and anchovies sauce

Artichokes with Mushrooms sauce

Celine Oysters from Cancale (6 pc)

* Raw Shimp and Scampi from Mazara del Vallo

* Tuna fish tartare

* 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

**slaughtered at a controlled temperature



The Maine Course

Shank of Fassone Veal
cooked at a low temperature

Braised Fassone Veal in Barolo wine

Slices of roast rabbit

Cardoons with Fondue cheese

** Fried Lamb cotlet

Roasted Guinea Fowl leg and its emulsion

Sliced Tuna Fish Steak with saffron balsamic vinegar
and Brittany Grey Salt

Filet of Veal grilled
or with green Pepper

Fried Porcini Mushrooms

Vegetables steamed or in Butter

A little selection of Piedmontese cheeses

A Piedmontese cheeses clock

**slaughtered at a controlled temperature



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

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

Cooked pears with Moscato d'Asti wine

A glass of Moscato d'Asti wine

