

## 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

Flower of zucchini fried with Parmesean cheese sauce

Herbs Souffle’ and Fondue cheese

Peppers cooked in the oven with tuna fish and anchovies sauce

Glass of eggs with white Truffle from Alba

## THE STARTER FROM THE SEA

Celine Oysters from Cancale (6 pc)

(not always available)

Raw Shrimp and Scampi 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)

Steamed Cod fish on a parmantier sauce

with cuttlefish ink sauce

## 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 Piedmont Tjarin with Butter  
and white Truffle from Alba

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

Vegetables soup

## THE MAIN COURSE

Cheek of Fassone Veal cooked at low temperature

Braised Fassone Veal in Barolo wine

Slices of roast rabbit

Fried Lamb cutlet

Porcini Mushrooms fried (not always available)

Slice of Tuna fish (not always available)

The Fillet of Veal grilled or with green pepper

Cocotte of Fondue of Fontina cheese  
with bread crouton and white Truffle from Alba

Vegetables steamed or in butter

Green salad or mix salad

A selection of Piedmont cheeses

# 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

“Mattone di Langa”

(sweet with biscuits, coffee and chocolate buttercream)

Peaches and berries in Moscato d’Asti wine