

## THE STARTER

Slice of raw meat of “Fassona piemontese”  
with olive oil and Parmesan 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 tuna fish sauce)

Herbs 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)

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 Tajarin  
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

Vegetables soup

## THE MAIN COURSE

Cheek of Fassone Veal cooked at low temperature

Braised Fassone Veal in Barolo wine

Slices of roast rabbit

Asparagus with cheese fondue

Fried Lamb cutlet

Sliced Tuna Fish Steak *(not always available)*

The Fillet of Veal grilled or with green pepper

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

“Mattone di Langa”

(sweet with biscuits, coffee and chocolate buttercream)

Strawberries and berries in Moscato d’Asti wine