



"Tradition and lightness, a perfect combination for a taste that looks to the future." Chef Paolo Magnè

Starters

- Fassona beef tartare** - Fassona meat, served with a traditional red sauce *3.4.10 16 €
- Vitello tonnato** - Veal slices dressed with a tuna and caper cream *3.4.9.10.12 16 €
- Fish brandade** - Delicate fish cream, with fresh notes of citrus and herbs *4.7 18 €
- Russian Salad** - Our version of the Russian salad served with homemade focaccia *1.3.4.12 12 €

First Courses

- Plin with roasted sauce** - Stuffed pasta, immersed in a traditional roasted sauce *1.9.12 16 €
- Rabaton del mandrogno** - Local tradition, vegetable gnocchi with melted butter and toasted hazelnuts *3.7 14 €
- Reunion of flavours, land and sea** - Creamy risotto, with cacio e pepe, mussels and parsley *4.6.7.12 16 €
- Mediterranean spaghetti** - Long pasta with turnip tops and bottarga, a touch of the sea *1.4.6.7 16 €

Main Courses

- Albarossa cheek** - Braised beef cheek, agretti, mustard mashed potatoes and red cabbage *10.12 20 €
- Sirloin** - Tender sirloin of beef served with creamy parsnips and sautéed escarole *7.7 20 €
- Sea freshness** - Catch of the day, cream of potatoes and crispy puntarelle salad *4.7 25 €
- Guinea fowl** - Confit guinea fowl leg with crispy aromatic vegetables, a light and delicious dish *7.9.12 18 €

Dessert

- Hazelnut cake with zabaione** - Soft hazelnut cake, served with warm zabaione *3.7.8 7 €
- Caramel Bunet** - The classic Piedmontese dessert, chocolate pudding and amaretti *1.3.7 7 €
- Pannacotta** - Creamy and velvety pannacotta with homemade caramel sauce *7 7 €
- Vanilla ice cream** - Homemade ice cream, fresh strawberries and crunchy crumble *1.3.7 7 €



Cheese selection

(Marco Bernini, Luca Montaldo and La Tula)

4 tastings 16 €

7 tastings 20 €

Served with homemade compotes and our spiced bread

Traditional menu 50 €

Snack

Vitello tonnato *3.4.9.10.12

Plin with roasted sauce *1.9.12

Albarossa cheek *10.12

Pre dessert

Hazelnut cake with zabaione *3.7.8

Drinks

Water 75 cl. 3 €

Soft Drinks 5 €

Craft beers 7 €

Cocktails 7-8 €

Espresso 2 €

Cappuccino 3 €

Tea / Herbal tea 3 €

Home-made baked goods

Cover charge and service €3