

Spring Menu



Starters

Tuna tartare with guacamole and sesame seeds	€ 15,00	4/11/SG
Fassone carpaccio with cabbage crudité and mustard citronette	€ 15,00	10/SG
Agretti vegetable flan with Toma cream cheese and crispy speck	€ 14,00	3/7/SG
Cabbage roll with gratinated vegetables, yogurt sauce	€ 14,00	1/7/VEG
Cured meat selection with focaccia bread	€ 14,00	1

First Courses

Acquerello rice with aromatic herbs, carrot and walnut sauce	€ 16,00	7/8/9/12/SG/VEG
Carnaroli rice with courgette flowers, sausage, saffron	€ 16,00	7/9/12/SG
Agnolotti from Monferrato area (stuffed pasta) with roast gravy	€ 16,00	1/3/7/9/12
Cortecce pasta with squid, dried tomatoes, asparagus	€ 16,00	1/14
Herb dumplings with guinea fowl stew and almonds	€ 16,00	1/3/7/8/9

Second Courses

Seared Fassone fillet with caramelized red onion on mixed salad	€ 24,00	9/12/SG
Amberjack Crusted with Taggiasca olives on pea cream	€ 24,00	1/4
Bacon crusted pork fillet with bear reduction	€ 22,00	8/12/SG
Eggs in a Venere rice crust on purple potato and Taleggio cheese cream	€ 18,00	3/7/SG/VEG
Selection of cheese with mustard and compotes	€ 18,00	7/9/10/SG/VEG

Desserts

Strawberry panna cotta with its coulis and dark chocolate flakes	€ 7,00	7/SG
Tiramisu	€ 7,00	1/3/7
Pistachio parfait on chocolate fondue	€ 7,00	3/7/8
Caprese lemon cake	€ 7,00	3/7/8
Ice cream and sorbets	€ 7,00	3/7/SG

Note: some ingredients may be frozen or fresch and blast chilled

SG –Gluten Free | V – Vegetarian

The numbers on the side refer to food allergens: the legend is shown in the follow page

4-Courses tasting Menu: € 55,00 (drinks not included)



ALLERGENS

Please be informed that food and beverages served on the premises may contain ingredients or elements that are labelled as allergens.

List of allergens as from Annex II of Regulation (EU) No.1169/2011

- 1 Cereals containing gluten
- 2 Crustaceans and products thereof
- 3 Eggs and products thereof
- 4 Fish and products thereof
- 5 Peanuts and products thereof
- 6 Soy and products thereof
- 7 Milk and products thereof
- 8 Nuts, namely: almonds, hazelnuts, walnuts, pistachio nuts and products thereof
- 9 Celery and products thereof
- 10 Mustard and products thereof
- 11 Sesam seeds and products thereof
- 12 Sulphur dioxide and sulphites
- 13 Lupin and products thereof
- 14 Molluscs and products thereof

Any information about the presence of certain substances or products causing allergies or intolerances can be given from the staff and the relevant documents are available upon request.