

Degustazioni

"The love for the life is also wish of eat it"

Casual

7 Contemporary tastes
€ 90 beverages excluded
Wines pairing € 60

Seas around Italy

5 tastes
€ 75 beverages excluded
Wines pairing € 40

First time in Italy

Risotto with red beetroot and Gorgonzola cheese sauce
Veal cheek with traditional sauce
Poured soft chocolate and hazelnut ice-cream
€ 45 beverages excluded
Wines pairing € 20



Tasting menus recommended for all the table

Covered € 4

La carta

Starters, cooked and raw

Red prawn with citrus sauce € 25

Around Sicily: anchovies, almonds, capers and aubergine caponata € 20

Amberjack carpaccio, smoked aubergine and broad beans with bergamot € 25

Scampi, mugnaia sauce and strawberry € 35

Foie gras terrine, "Maricha" pepper sauce and apricots € 28

Piedmontese beef tartare € 18

100 % vegetables € 16

Pasta and risotto

Spaghetti, lobster and coriander € 28

Herbs and lemon tortelli with crostaceans and caciucco sauce € 26

Risotto with celeriac, capers, anchovies and coffee € 22

Homemade traditional piedmontese meat ravioli € 19

Risotto with red beetroot and Gorgonzola cheese sauce € 22

Tortelli with escarol, capers and corned veal tongue € 22

Main courses

Gurnard, shiitake mushroom and herbs sauce € 35

Beetle and "diavola" sauce

Amberjack, capers and passion fruit € 35

Beef tomato

Quail and tarragon bernese sauce € 32

Leek, ginger and quark cheese

Roasted suckling pig € 35

Courgette, "bagna caoda" and lemon

Veal cheek
and traditional meat sauce € 25

Veal sweetbreads, sage, grapefruit and aubergine € 28