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QUALCOSA DA CONDIVIDERE

- * **NACHOS DI SAN ROCCO** 7
Rice and hazelnut nachos with peppers' sauce
- * **FRICIULE** 14
Fried bread dough with Parma ham Pio Tosini 36 months
- * **PANE BURRO E ACCIUGHE** 14
Crunchy bread, butter and anchovies from the Cantabrian Sea
- * **PLIN AL TOVAGLIOLO** 20
Three meat stuffed Ravioli steamed with aromatic herbs

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ANTIPASTI

- * **TRIS PIEMONTESE** 16
Veal Fassona tartare, Sliced veal with tuna sauce,
Vegetables, tuna and mayonnaise sauce
Individually orderable dishes
- * **TACO DI CONIGLIO** 12
corn taco with pulled rabbit and bittersweet vegetables
- * **POACHED EGG** 16
Asparagus and Parmigiano
- * **SAOR ANCHOVIES** 17
Anchovies stuffed with raisin, pine nut and red onion

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PRIMI

- * **PLIN** 15
Three meat stuffed Ravioli with their gravy
- * **TAJARIN** 14
Fresh egg pasta with veal and pork ragù
- * **GNOCCHI** 16
With nettle pesto and Cantabrian anchovies
- * **SEARED RABBIT RAVIOLI** 18
With turnip greens and sweet-and-sour shallots

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SECONDI

- * **GUANCIA DI VITELLO** 16
Nebbiolo wine braised veal cheek
- * **ROASTED LEG OF LAMB** 18
Chard and roast potatoes
- * **TRIPE** 16
- * **HAZELNUT-CRUSTED RUMP STEAK** 20
Mustard mayonnaise and spinaches



FORMAGGI

* **CHEESE SELECTION** **15**

* **COMTE' AOP** **15**
Excellence millesimè 40 mois



DOLCI

* **TRIS DI LANGA** **12**
Panna cotta, bunet and hazelnuts cake
with Marsala eggnog individually orderable
dishes

* **BICERIN** **6**
Cream ice-cream, chocolate and coffee

* **MOLTEN CHOCOLATE CAKE** **8**
Fiordilatte ice cream and wild berries

* **CHEF'S SELECTION OF CREAM PUFFS** **12**
For two people

* **ICE-CREAMS AND SORBETS** **5**

WATER **2**

COFFEE **1**

BREAD AND SERVICE **2**

*We Inform our customers that some products are subjected to rapid blast chilling to -18° to guarantee quality and safety (According to EU Regulation n°852/04).

We kindly ask you to inform our staff about any food allergies or intolerances before your order. During Kitchen cooking, we can't exclude any cross contamination.



MENÙ TRADIZIONALE

* **TRIS PIEMONTESE** **40**
Veal Fassona tartare, Sliced veal with tuna sauce,
Vegetables, tuna and mayonnaise sauce Per person
drinks excluded

* **PLIN**
Three meat stuffed Ravioli with their gravy

* **GUANCIA DI VITELLO**
Nebbiolo wine braised veal cheek

* **PANNA COTTA**
Cream pudding with caramel



MENÙ DELL'OSTERIA

* **POACHED EGG** **55**
Asparagus and Parmigiano Per person
drinks excluded

* **GNOCCHI**
With nettle pesto and Cantabrian anchovies

* **HAZELNUT-CRUSTED RUMP STEAK**
Mustard mayonnaise and spinaches

* **MOLTEN CHOCOLATE CAKE**
Fiordilatte ice cream and wild berries