

## MERENDA SINÒIRA / APPETIZERS

Pepper and bagna caoda ( 4 pc. )	€ 6,00
Lapintori ( Rabbit Yakitori )	€ 7,00
Anchovies and green sauce ( 4 pc. )	€ 8,00
Raw ham from Cuneo, pilot ( potatoes croquette )	€ 12,00

## PËR INISSIÉ / TO START

Gardener, tuna foam	€ 14,00
Carpione trout	€ 14,00
Raw Fassona meat , grana cheese and mustard	€ 15,00
Tongue in red	€ 14,00

## PËR CONTINUÉ / TO CONTINUE

Raviolini del plin ( traditional stuffed pasta )	€ 14,00
Summer minestrone, warm served	€ 13,00
Cut knife tajarin, sausage and fava beans	€ 14,00
Potatoes gnocchi, arctic char and its caviar	€ 16,00

## PËR FINÌ / TO FINISH

Fassona shank, Barbaresco sauce	€ 18,00
Sweetbread truffle gratin	€ 20,00
Turin - style cutlet	€ 20,00
Cod,salty egnog	€ 20,00

## LE GALUPERIE / THE DELICACIES

Tiramisù	€ 9,00
Semolina brulee	€ 9,00
Bunet, salted butter mou	€ 9,00
Goat milk panna cotta, coffee and cardamom	€ 9,00

## PËR I PÌ GOLOS / FOR GOURMAND

6 Dishes choise from the kitchen	€ 55,00
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## I FORMAGG / THE CHEESES

Our selection ( PER PC. )	€ 3,00
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TO KEEP THE ORGANOLEPTIC CHARACTERISTIC INTACT, SOME PRODUCTS CAN UNDERGO A TEMPERATURE ABATMENT AND MAINTAINED AT -20°

IF YOU HAVE FOOD ALLERGIES, PLEASE DISCLOSE THEM TO THE STAFF AT THE TIME OF ORDER