

Starters

Salmon** marinated with strawberries and green pepper, "Santi" Valdobbiadene prosecco Brut gel and rose petals	€ 17,00
Cold soup with almonds, grilled prawns* and courgette spaghetti	€ 17,00
Veal with tuna sauce cooked at low temperature with smoked fleur de sel and caper fruit	€ 16,00
Duck breast pastrami*, cardamom and clove apple puree with fried bread croutons	€ 16,00
"Coalvi" Piedmontese beef tartare, honey mustard and carasau bread wafers	€ 17,00
Eggplant flan with marjoram, San Marzano tomato emulsion and salted ricotta cheese	€ 15,00
Board of cold cuts from our valleys with vegetables in oil	€ 16,00

First courses

Sautéed "Strozzapreti" pasta with swordfish* "n'duja", flavored with lemon and basil	€ 16,00
Ravioli* stuffed with basil, butter, burrata cheese and pepper cream, breadsticks crumble	€ 16,50
Carnaroli risotto creamed with clams, courgette and tuna eggs "bottarga"	€ 16,50
Potato and nettle gnocchi** with dried tomatoes and red onion pesto	€ 16,00
"Troccoli" pasta sautéed with white veal ragout cooked in milk and black summer truffle	€ 16,50
Orecchiette with thyme sausage, courgette flowers and yellow "datterino" tomato	€ 16,00

Also available for take-away

Cover charge Euro 1,50 per person
Some products, depending on seasonality and market requirements
may be frozen at origin: *Frozen - **Blast-frozen in our kitchen

Vegetarian Corner

Gazpacho (raw vegetables soup) scented with watermelon, goat cheese and almonds with edible flowers and drops of aged balsamic vinegar	€ 15,00
Buffalo mozzarella cheese mousse, confit yellow "datterino" tomatoes, beefsteak tomato fondue and "friselle" crumbs	€ 15,00
Chickpea and turmeric hummus with bittersweet glazed carrots, hazelnuts, thyme and lemon crumble	€ 15,00
Barley, vegetables and primo sale cheese "caponata", confit tomatoes emulsion with mint	€ 15,00
Our selection of cheese from our valleys with jams	€ 15,00

Main courses

Monkfish ossobuco*, its bordelaise sauce whipped with walnut oil and vegetable brunoise	€ 23,00
Zander and trout, Bloody Mary "datterino" tomato cream soup	€ 23,00
Skin-seared slice of croaker "Corba rossa del Gargano", cream of "scapecce" courgette and mashed potatoes	€ 23,50
Sous vide cooked veal loin gratinated with parsley crust and reduction of Ossola Tarlap wine	€ 23,50
Baked rack of lamb*, sweet potatoes and fresh herbs oil	€ 24,00
Grilled "Coalvi" beef fillet from Piedmont, caramelized red onions and Gattinara wine sauce	€ 29,50

Desserts

Melon, lime and Sichuan pepper soup with pastilla and frangipane	€ 8,00
Pistachio and raspberry soufflé glacé	€ 8,00
Vegan "caprese" cake, cherries and cinnamon jam	€ 8,00
Peach verrine with green tea, scented with lavender and crunchy cocoa wafer	€ 8,00
Apricot mousse, hibiscus flowers syrup, sesame and tahini crunchy wafer	€ 8,00