Sea mosaic" flavoured with passion fruit and lime, winter mixed salad Spicy and grilled veal tongue, classic green sauce, flowers and coarse salt Farm rabbit strips with puntarella salad, orange and olives from Taggia "Coalvi" Predmontese beef tartare "Stornello", cream of blue cheese and late growing radicchio Carrot and black rice flan with parmesan wafer Phyllo pastry basket with cold cuts from our valleys and vegetables in oil First courses Burnt wheat "olive leaves pasta" with turnip tops, stracciatella cheese and taralli crumbs Chickpea gnacchi"", pepper velouté and cod" brandade Paniscia our way (typical bean risotto soup) with Carnaroli rice and catfish stew Fettucine noodles with red turnip, blue cheese and pecorino cheese Revioli" stuffed with duck and duck frie gras, celeriac cream soup and cabbage chiffonade Spaghetti with pumpkin carbonara, crispy bacon and pecorino cheese Spaghetti with pumpkin carbonara, crispy bacon and pecorino cheese Sea mosaic" flavoured with pastry and vegetables, their cream, chopped dired tomatoes and pistuchios Circown of brick pastry* and vegetables, their cream, chopped dired tomatoes and pistuchios Circown of brick pastry* and vegetables, their cream, chopped dired tomatoes and pistuchios Circown of brick pastry* and vegetables, their cream, chopped dired tomatoes and pistuchios Circown of brick pastry* and vegetables, their cream, chopped dired tomatoes and pistuchios Circown of brick pastry* and vegetables, their cream, chopped dired tomatoes and pistuchios Circown of brick pastry* and vegetables, their cream, chopped dired tomatoes and pistuchios Circown of brick pastry* and vegetables, their cream, chopped dired tomatoes and pistuchios Circown of brick pastry* and vegetables, their cream for cheese from our valleys with premus fricassee* and artichokes Carloncelli-mushrooms with green pepper Circown of brick pastry* and vegetables, their cream, chopped with thesamate in the promotive decision of cheese from our valleys with frieses from our v	· · · · · · · · · · · · · · · · · · ·	€ 16 00		
Spicy and grilled veal tongue, classic green sauce, flowers and coarse salt Farm rabbit strips with puntarella salad, orange and olives from Taggia Coardon' Piedmontess beef tartare "Stornello", cream of blue cheese and late growing radicchio Cardon' Piedmontess beef tartare "Stornello", cream of blue cheese and late growing radicchio Cardon' Piedmontess beef tartare "Stornello", cream of blue cheese and late growing radicchio Cardon and black rice flan with parmesan wafer Chyllo pastry basket with cold cuts from our valleys and vegetables in oil City on Main courses Sea bass fillet with prawn fricassee" and artichokes Cod* fillet with prawn fricassee and artichokes Cod* fillet with prawn fricassee and artichoke tart City on Gurna froel freast stuffed with chestmuts and sausage, light Bettelmatt cheese fondue and Pramentwine reduction, potato and artichoke tart Cardoncelli-mushrooms with green pepper City,00 Cardoncelli-mushrooms with green pepper Curselic food our valleys with jams City,00 Sea bass fillet with prawn fricassee and artichokes Cod* fillet heart, chickpea cream, dried tomatoes and cristyp black cabbage Cardoncelli-mushrooms with green pepper Curselic food our valleys with graw partic free see and artichokes Sea bass fillet with prawn fricassee and artichokes Cod* fillet heart, chickpea cream, dried tomatoes and cristyp black cabbage Cod* fillet with forwam butter, horseradish emulsion and coloured roots City,00 Gurna free freast stuffed with chestmuts and sausage, light Bettelmatt cheese fondue and Pramentwine reduction, potato and artichoke tart Cardoncelli-mushrooms with green pepper Curselic food Cod* fillet with prawn fricassee* and artichokes Cardoncelli-mushrooms with green pepper Curselic food Cardoncelli-mushrooms with green pepper Curs	mosaic* flavoured with passion fruit and lime, winter mixed salad	C 10,00	Mixed legume soup with black cabbage, sweet potatoes and bread croutons	€ 15,00
Farm rabbit strips with puntarella salad, orange and olives from Taggia (17,00 Cardoncelli-mushrooms with green pepper (15,00 Cardonceli-mushrooms and artichose self.so (24,00 Cardonceli-mushrooms and artichoses (24,00 Cardonceli-		€ 17,00	Baked red cabbage with balsamic, walnuts and raisins	€ 15,00
"Coalivi" Piedmontese beef tartare "Stornello", cream of blue cheese and late-growing radicchio Carrot and black rice flan with parmesan wafer Phyllo pastry basket with cold cuts from our valleys and vegetables in oil Carot and black rice flan with parmesan wafer Phyllo pastry basket with cold cuts from our valleys and vegetables in oil Carot and black rice flan with parmesan wafer Phyllo pastry basket with cold cuts from our valleys and vegetables in oil Carot and black rice flan with parmesan wafer Carot and black rice flan with cold cuts from our valleys and vegetables in oil Carot and black rice flan with cold cuts from our valleys and vegetables in oil Carot and black rice flan with parmesan wafer Carot and black rice flan with parmesan wafer Carot and black rice flan with prawin fricassee* and artichokes Sea bass fillet with prawin fricassee* and artichokes Carot fillet heari, chickpea cream, dried tomatoes and crispy black cabbage Carot and richokes Sea bass fillet with brown butter, horseradish emulsion and coloured roots Carot fillet with prawin fricassee* and artichokes Sea bass fillet with brown butter, horseradish emulsion and coloured roots Carot fillet heari, chickpea cream, dried tomatoes and crispy black cabbage Carot fillet with brown butter, horseradish emulsion and coloured roots Carot fillet with foreun fricassee* and artichokes Carot fillet with brown butter, horseradish emulsion and coloured roots Carot fillet with brown butter, horseradish emulsion and coloured roots Carot fillet with brown butter, horseradish emulsion and coloured roots Carot fillet with brown butter, horseradish emulsion and coloured roots Carot fillet with brown butter, horseradish emulsion and coloured roots Carot fillet with brown butter, horseradish emulsion and coloured roots Carot fillet with brown butter, horseradish emulsion and socraonera chips Carot fillet with Gattinara-wine, cream of potatotes with extra virgin olive oil and scorzonera chips Carot fillet with foest nuts and sausa	cy and grilled veal tongue, classic green sauce, flowers and coarse salt	€ 17,00	Crown of brick pastry* and vegetables, their cream, chopped dried tomatoes and pistachios	€ 15,00
Carrot and black rice flan with parmesan wafer Phyllo pastry basket with cold cuts from our valleys and vegetables in oil First courses First courses Burnt wheat "olive leaves pasta" with turnip tops, stracciatella cheese and taralli crumbs Chickpea gnocchi**, pepper velouté and cod" brandade Pantscia our way (typical bean risouto soup) with Carnaroli rice and calfish stew Feltuccine noodles with red turnip, blue cheese and chopped walnuts Ravioli* stuffed with pumpkin carbonara, crispy bacon and pecorino cheese Find the parmesan wafer £ 15,00 Sea bass fillet with prown fricassee* and artichokęs £ 23,00 Cod* fillet heart, chickpea cream, dried tomatoes and crispy black cabbage £ 23,50 Seaved char fillet with brown butter, horseradish emulsion and coloured roots £ 23,50 Seaved char fillet with brown butter, horseradish emulsion and coloured roots £ 23,50 Seaved char fillet with brown butter, horseradish emulsion and coloured roots £ 23,50 Seaved char fillet with brown butter, horseradish emulsion and coloured roots £ 23,50 Seaved char fillet with brown butter, horseradish emulsion and coloured roots £ 23,50 Seaved char fillet with brown butter, horseradish emulsion and coloured roots £ 23,50 Seaved char fillet with brown butter, horseradish emulsion and coloured roots £ 23,50 Seaved char fillet with brown butter, horseradish emulsion and coloured roots £ 23,50 Seaved char fillet with brown butter, horseradish emulsion and coloured roots £ 23,50 Seaved char fillet with brown butter, horseradish emulsion and coloured roots £ 23,50 Seaved char fillet with brown butter, horseradish emulsion and coloured roots £ 24,50 Veal cheek* with Gattinara-wine, cream of polatotes with extra virgin olive oil and scorzonera chips £ 28,00 Piedmontese beef fillet "Coalvi" in a casserole with garlic spinach and Rossini sauce £ 29,50 Piedmontese beef fillet "Coalvi" in a casserole with garlic spinach and Rossini sauce £ 29,50 **English trifle Stornello's style Banana and nutmeg tarte tatin	rm rabbit strips with puntarella salad, orange and olives from Taggia	€ 17,00	Cardoncelli-mushrooms with green pepper	€ 15,00
Phyllo pastry basket with cold cuts from our valleys and vegetables in oil 6 16,00 Sea bass fillet with prawn fricassee* and artichokes 6 23,00 Cod* fillet heart, chickpea cream, dried tomatoes and crispy black cabbage 6 23,00 Seared char fillet with brown butter, horseradish emulsion and coloured roots 6 23,50 Guinea fowl breast stuffed with chestnuts and sausage, light Bettelmatt cheese fondue and Prunentwine reduction, potato and artichoke tart 6 18,00 Paniscia our way (typical bean risotto soup) with Carnaroli rice and catfish stew Fettuccine noodles with red turnip, blue cheese and chopped walnuts Fettuccine noodles with red turnip, blue cheese and chopped walnuts Spaghetti with pumpkin carbonara, crispy bacon and pecorino cheese Fettucine noodles with pumpkin carbonara, crispy bacon and pecorino cheese Fetlish trifle Stornello's style Banana and nutmeg tarte tatin with vanilla ice cream Fetlin with whipped cream Fetlin with whipped cream Fetlin with whipped cream Fetlish trifle Stornello's style Fetlin with whipped cream Fetlin with whipped cream Fetlin with whipped cream Fetlin with pumpkin carbonara, crispy puffed rice and Maldon salt liquid toffee Fetlic with prawn fricassee* and artichokes Fetlies with frawin fricassee and artichokes and chieves and choured roots Fetlies with from butter, horseradish emulsion and coloured roots Fetlies with from butter, horseradish emulsion and coloured roots Fetlies with from butter, horseradish emulsion and coloured roots Fetlic with brown butter, horseradish emulsion and coloured roots Fetlic with brown butter, horseradish emulsion and coloured roots Fetlic with from butter, horseradish emulsion and coloured roots Fetlic with brown butter, horseradish emulsion and coloured roots Fetlic with from butter, horseradish emulsion and coloured roots Fetlic with from butter, horseradish emulsion and coloured roots Fetlic with from butter, horseradish emulsion and coloured roots Fetlic with freat with feath theats cluster, horseradish em	oalvi" Piedmontese beef tartare "Stornello", cream of blue cheese and late-growing radicch	io € 17,00	Our selection of cheese from our valleys with jams	€ 15,00
Sea bass fillet with prawn fricassee* and artichokes First courses First courses Burnt wheat "ofive leaves pasta" with turnip tops, stracciatella cheese and taralli crumbs Chickpea gnocchi**, pepper velouté and cod* brandade Paniscia our way (typical bean risotto soup) with Carnaroli rice and catfish stew Fettuccine noodles with red turnip, blue cheese and chopped walnuts Raviofi* stuffed with fuck, and duck foie gras, celeriac cream soup and cabbage chiffonade Spaghetti with pumpkin carbonara, crispy bacon and pecorino cheese English triffe Stornello's style Banana and nutmeg tarte tatin with vanilla ice cream Exposure for the leaves and control and artichokes Exposure fillet with prawn fricassee* and artichokes Exposure fillet with prawn fricassee* and artichokes Exposure fillet with form butter, horseradish emulsion and coloured roots Exposure fillet with forwn butter, horseradish emulsion and coloured roots Exposure fillet with turnip town futter, horseradish emulsion and seusage, light Bettelmatt cheese fondue and Prunent-wine reduction, potato and artichoke tart Exposure fillet with forwn butter, horseradish emulsion and coloured roots Exposure fillet with forwn butter, horseradish emulsion and coloured roots Exposure fillet with forwn butter, horseradish emulsion and coloured roots Exposure fillet with forwn butter, horseradish emulsion and coloured roots Exposure fillet with forwn butter, horseradish emulsion and coloured roots Exposure fillet with forwn butter, horseradish emulsion and coloured roots Exposure fillet with forwn butter, horseradish emulsion and coloured roots Exposure fillet with forwn butter, horseradish emulsion and coloured roots Exposure fillet with forwn butter, horseradish emulsion and coloured roots Exposure fillet with forwn butter, horseradish emulsion and coloured roots Exposure fillet with forwn butter, horseradish emulsion and coloured roots Exposure fillet with forwn butter, horseradish emulsion and coloured roots Exposure fillet with freat turni	rrot and black rice flan with parmesan wafer	€ 15,00		
Cod* fillet heart, chickpea cream, dried tomatoes and crispy black cabbage First courses Burnt wheat "olive leaves pasta" with turnip tops, stracciatella cheese and taralli crumbs Chickpea gnocchi**, pepper velouté and cod* brandade Paniscia our way (typical bean risotto soup) with Carnaroli rice and catfish stew Ravioli* stuffed with fuck and duck foie gras, celeriac cream soup and cabbage chiffonade Ravioli* stuffed with pumpkin carbonara, crispy bacon and pecorino cheese English trifle Stornello's style Banana and nutmeg tarte tatin with vanilla ice cream Cod* fillet heart, chickpea cream, dried tomatoes and crispy black cabbage C 23,50 Guinea fowl breast stuffed with chestnuts and sausage, light Bettelmatt cheese fondue and Prunentwine reduction, potato and artichoke tart C 24,50 Veal cheek* with Gattinara-wine, cream of potatotes with extra virgin olive oil and scorzonera chips C 16,50 Piedmontese beef fillet "Coalvi" in a casserole with garlic spinach and Rossini sauce C 16,50 Desserts English trifle Stornello's style Banana and nutmeg tarte tatin with vanilla ice cream C 8,00 Warm black cherry clafoutis with whipped cream C 8,00 Dark chocolate and Tonka bean fondant, crispy puffed rice and Maldon salt liquid toffee C 8,00	yllo pastry basket with cold cuts from our valleys and vegetables in oil	€ 16,00	Main courses	
First courses Guinea fowl breast stuffed with chestmuts and sausage, light Bettelmatt cheese fondue and Prunent-wine reduction, potato and artichoke tart Elso Guinea fowl breast stuffed with chestmuts and sausage, light Bettelmatt cheese fondue and Prunent-wine reduction, potato and artichoke tart Elso Chickpea gnocchi**, pepper velouté and cod* brandade Chickpea gnocchi**, pepper velouté and cod* brandade Chickpea gnocchi**, pepper velouté and cod* brandade Elso Paniscia our way (typical bean risotto soup) with Carnaroli rice and catfish stew Elso Fettuccine noodles with red turnip, blue cheese and chopped walnuts Chickpea with duck and duck foie gras, celeriac cream soup and cabbage chiffonade Spaghetti with pumpkin carbonara, crispy bacon and pecorino cheese English trifle Stornello's style Banana and nutmeg tarte tatin with vanilla ice cream Espaghetti with with with pumpled cream Espaghetti with with with whipped cream Espaghetti with with with with with with with w			Sea bass fillet with prawn fricassee* and artichokes	€ 23,00
First courses Burnt wheat "olive leaves pasta" with turnip tops, stracciatella cheese and taralli crumbs Chickpea gnocchi**, pepper velouté and cod* brandade Paniscia our way (typical bean risotto soup) with Carnaroli rice and catfish stew Fettuccine noodles with red turnip, blue cheese and chopped walnuts Ravioli* stuffed with duck and duck foie gras, celeriac cream soup and cabbage chiffonade Spaghetti with pumpkin carbonara, crispy bacon and pecorino cheese Fetglish trifle Stornello's style Burnt wheat "olive leaves pasta" with turnip tops, stracciatella cheese and taralli crumbs El 8,00 Peledmontese beef fillet "Coalvi" in a casserole with garlic spinach and Rossini sauce El 6,50 Piedmontese beef fillet "Coalvi" in a casserole with garlic spinach and Rossini sauce El 6,50 Piedmontese beef fillet "Coalvi" in a casserole with garlic spinach and Rossini sauce El 6,50 Pendinontese beef fillet "Coalvi" in a casserole with garlic spinach and Rossini sauce El 6,50 Piedmontese beef fillet "Coalvi" in a casserole with garlic spinach and Rossini sauce El 6,50 Desserts English trifle Stornello's style Banana and nutmeg tarte tatin with vanilla ice cream El 8,00 Warm black cherry clafoutis with whipped cream El 8,00 Dark chocolate and Tonka bean fondant, crispy puffed rice and Maldon salt liquid toffee El 8,00			Cod* fillet heart, chickpea cream, dried tomatoes and crispy black cabbage	€ 23,00
## Wine reduction, potato and artichoke tart ### E24,50 ### Burnt wheat "olive leaves pasta" with turnip tops, stracciatella cheese and taralli crumbs #### Chickpea gnocchi**, pepper velouté and cod* brandade ### Paniscia our way (typical bean risotto soup) with Carnaroli rice and catfish stew #### Prisot Colickpea gnocchi**, pepper velouté and cod* brandade #### Paniscia our way (typical bean risotto soup) with Carnaroli rice and catfish stew ###################################			Seared char fillet with brown butter, horseradish emulsion and coloured roots	€ 23,50
Chickpea gnocchi**, pepper velouté and cod* brandade $Chickpea$ gnocchi**, pepper velouté seant soup and cabfish stew $Chickpea$ gnocchi** Coalvi" in a casserole with garlic spinach and Rossini sauce $Chickpea$ gnocchi** $Chickpea$ g	First courses			Prunent- € 24,50
Paniscia our way (typical bean risotto soup) with Carnaroli rice and catfish stew Piedmontese beef fillet "Coalvi" in a casserole with garlic spinach and Rossini sauce	rnt wheat "olive leaves pasta" with turnip tops, stracciatella cheese and taralli crumbs	€ 18,00	Veal cheek* with Gattinara-wine, cream of potatotes with extra virgin olive oil and scorzone	era chips
Fettuccine noodles with red turnip, blue cheese and chopped walnuts Ravioli* stuffed with duck and duck foie gras, celeriac cream soup and cabbage chiffonade Spaghetti with pumpkin carbonara, crispy bacon and pecorino cheese Figlish trifle Stornello's style Banana and nutmeg tarte tatin with vanilla ice cream Warm black cherry clafoutis with whipped cream $\in 8,00$	ickpea gnocchi**, pepper velouté and cod* brandade	€ 16,00		<i>€ 25,50</i>
Ravioli* stuffed with duck and duck foie gras, celeriac cream soup and cabbage chiffonade $\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \$	niscia our way (typical bean risotto soup) with Carnaroli rice and catfish stew	€ 16,50	Piedmontese beef fillet "Coalvi" in a casserole with garlic spinach and Rossini sauce	€ 29,50
Spaghetti with pumpkin carbonara, crispy bacon and pecorino cheese $\in 16,50$ English trifle Stornello's style $\in 8,00$ Banana and nutmeg tarte tatin with vanilla ice cream $\in 8,00$ Warm black cherry clafoutis with whipped cream $\in 8,00$ Dark chocolate and Tonka bean fondant, crispy puffed rice and Maldon salt liquid toffee $\in 8,00$	tuccine noodles with red turnip, blue cheese and chopped walnuts	€ 16,00		
Spaghetti with pumpkin carbonara, crispy bacon and pecorino cheese $\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \$	violi* stuffed with duck and duck foie gras, celeriac cream soup and cabbage chiffonade	€ 17,00	Desserts	
Banana and nutmeg tarte tatin with vanilla ice cream Warm black cherry clafoutis with whipped cream € 8,00 Dark chocolate and Tonka bean fondant, crispy puffed rice and Maldon salt liquid toffee € 8,00	ighetti with pumpkin carbonara, crispy bacon and pecorino cheese	€ 16,50		0.000
Warm black cherry clafoutis with whipped cream $\in 8,00$ Dark chocolate and Tonka bean fondant, crispy puffed rice and Maldon salt liquid toffee $\in 8,00$				•
Dark chocolate and Tonka bean fondant, crispy puffed rice and Maldon salt liquid toffee € 8,00				
Dark chocolate and Ionka bean fondant, crispy puffed rice and Maldon salt liquid toffee $\in 8,00$ Bourbon vanilla and ginger semifreddo, pineapple puree with star anise $\in 8,00$				
Bourbon vanilla and ginger semifreddo, pineapple puree with star anise € 8,00				
$\frac{1}{2}$	contake-away		Bourbon vanilla and ginger semifreddo, pineapple puree with star anise	€ 8,00

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

