

## Starters

<i>Anchovies* marinated in rice vinegar with fennel, mullet bottarga and quinoa</i>	€ 16,00
<i>Sea mosaic* flavoured with passion fruit and lime, winter mixed salad</i>	€ 17,00
<i>Spicy and grilled veal tongue, classic green sauce, flowers and coarse salt</i>	€ 17,00
<i>Farm rabbit strips with puntarella salad, orange and olives from Taggia</i>	€ 17,00
<i>“Coalvi” Piedmontese beef tartare “Stornello”, cream of blue cheese and late-growing radicchio</i>	€ 17,00
<i>Carrot and black rice flan with parmesan wafer</i>	€ 15,00
<i>Phyllo pastry basket with cold cuts from our valleys and vegetables in oil</i>	€ 16,00

## First courses

<i>Burnt wheat “olive leaves pasta” with turnip tops, stracciatella cheese and taralli crumbs</i>	€ 18,00
<i>Chickpea gnocchi**, pepper velouté and cod* brandade</i>	€ 16,00
<i>Paniscia our way (typical bean risotto soup) with Carnaroli rice and catfish stew</i>	€ 16,50
<i>Fettuccine noodles with red turnip, blue cheese and chopped walnuts</i>	€ 16,00
<i>Ravioli* stuffed with duck and duck foie gras, celeriac cream soup and cabbage chiffonade</i>	€ 17,00
<i>Spaghetti with pumpkin carbonara, crispy bacon and pecorino cheese</i>	€ 16,50

*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

<i>Mixed legume soup with black cabbage, sweet potatoes and bread croutons</i>	€ 15,00
<i>Baked red cabbage with balsamic, walnuts and raisins</i>	€ 15,00
<i>Crown of brick pastry* and vegetables, their cream, chopped dried tomatoes and pistachios</i>	€ 15,00
<i>Cardoncelli-mushrooms with green pepper</i>	€ 15,00
<i>Our selection of cheese from our valleys with jams</i>	€ 15,00

## Main courses

<i>Sea bass fillet with prawn fricassee* and artichokes</i>	€ 23,00
<i>Cod* fillet heart, chickpea cream, dried tomatoes and crispy black cabbage</i>	€ 23,00
<i>Seared char fillet with brown butter, horseradish emulsion and coloured roots</i>	€ 23,50
<i>Guinea fowl breast stuffed with chestnuts and sausage, light Bettelmatt cheese fondue and Prunent-wine reduction, potato and artichoke tart</i>	€ 24,50
<i>Veal cheek* with Gattinara-wine, cream of potatoes with extra virgin olive oil and scorzonera chips</i>	€ 25,50
<i>Piedmontese beef fillet “Coalvi” in a casserole with garlic spinach and Rossini sauce</i>	€ 29,50

## Desserts

<i>English trifle Stornello’s style</i>	€ 8,00
<i>Banana and nutmeg tarte tatin with vanilla ice cream</i>	€ 8,00
<i>Warm black cherry clafoutis with whipped cream</i>	€ 8,00
<i>Dark chocolate and Tonka bean fondant, crispy puffed rice and Maldon salt liquid toffee</i>	€ 8,00
<i>Bourbon vanilla and ginger semifreddo, pineapple puree with star anise</i>	€ 8,00