



## Menu

### Starters

<i>Lettuce, beetroot purée, Robiola, aioli sauce, nuts</i>	€ 16
<i>Cauliflower pureed soup, raw red prawn, pan-seared King prawn, croutons</i>	€ 22
<i>Fassona beef tartare, Bagna Cauda, celery foam</i>	€ 19
<i>Deep fried Calf's brain, tomato salad, Tropea's onion scented with elderberry</i>	€ 18

### First Courses

<i>Pumpkin ravioli, Vermouth scented demi-glace, almond</i>	€ 18
<i>Linguini, scorpion fish, basil, tomato bread</i>	€ 23
<i>"Felicetti" Paccheri, croaker, saffron</i>	€ 22
<i>Carnaroli "Riserva", oxtail ragù, vegetables brunoise</i>	€ 19



## Menu

### Main Courses

<i>Grilled fish and crustaceans, seasonal vegetables, red mullet sauce</i>	€ 38
<i>Turbot, broccoli in two textures, Bronte pistachio</i>	€ 28
<i>Beef cheek braised in Gavi wine, Jerusalem artichoke</i>	€ 22
<i>Suckling pig saddle, crème fraiche, chestnut cake</i>	€ 22

### Dessert

<i>Vanilla Bavarian cream hemisphere, persimmons sauce and jelly</i>	€ 10
<i>Tartlet, egnog Chantilly cream, raspberry</i>	€ 10
<i>Saffron and star anise scented apple, licorice ice cream, meringue</i>	€ 10
<i>Piedmontese Mont Blanc served at table</i>	€ 10