

IN PIEMONTE

This selection will allow the "train of flavors" to let you reach the most important taste destinations in Piedmont

- ☞ Rabbit in oil, frisee salad, warm polenta, capers sauce euro 22

- Roasted bell pepper, guinea fowl brandade, "bagna caoda" sauce (anchovies and garlic cream typical Piedmont) euro 22

- ☞ "Plin" ravioli (classic homemade filled pasta from our region) with three different meats, alpine butter, fried sage euro 24

- Piedmont sanato veal fillet, Formazza cheese raclette, boiled potato, Périgord sauce euro 38

- ☞ Beef cheek braised in Barolo wine, mashed potatoes with Grana cheese, crispy vegetables euro 28

- ☞ Like a cheesecake: three milk robiola cheese, gianduja chocolate, hazelnuts cookies, moscato wine jelly euro 14

6 courses
euro 110

☞ 4 courses
euro 80

COVER CHARGE
euro 5

WINE TRIP
3 glasses
euro 40