

# IN PIEMONTE

We introduce you to the most iconic dishes of Piedmont,  
some milestones of the region not to be missed

- 0—€ “Vitello tonnato”, tuna sauce, beef jus,  
crunchy celery and radish euro 22
  
- “Insalata russa”, various boiled vegetables  
with mayonnaise, cured ham from Val Vigizzo,  
quail egg euro 22
  
- 0—€ “Plin” ravioli (classic homemade filled pasta from our region)  
with three different meats, alpine butter,  
fried sage euro 24
  
- Fresh egg pasta tagliolino with DOP  
Castelmagno cheese sauce, fresh black truffle euro 28
  
- 0—€ Beef cheek braised in Barolo wine,  
mashed potatoes with Grana cheese,  
vegetables euro 30
  
- 0—€ Mille-feuilles with amaretto and peach,  
eggnog foam euro 14

6 courses  
euro 110

0—€ 4 courses  
euro 80

COVER  
CHARGE  
euro 5

WINE PATH  
3 glasses  
euro 45