

IN PIEMONTE

A flavorful gastronomic experience exploring the great classics that characterize the region in the most authentic way.

- 0—€ “Vitello tonnato”, tuna sauce, beef jus,
crunchy celery and radish euro 22

- Knife-beaten Fassona beef, marrow sauce,
port and hazelnut 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 Padano cheese,
crunchy vegetables euro 30

- 0—€ Amaretto millefeuille,
eggnog foam, lychee gel euro 14

6 courses
euro 110

0—€ 4 courses
euro 85

COVER
CHARGE
euro 5

WINE PATH
3 glasses
euro 45