







STARTERS

Rooster salad with parsley mayonnaise

Cremy green soup of broad beans, green peas and fennel garnished with fried chard leaves and "Blu di Cuneo" cheese

18 €

Seared octopus, zucchini cream and tomato confit

18€

Frog legs in tempura served with soy mayonnaise

20€

Foie gras terrine with raspberry jam and cocoa

22€

Starter duo

Knife-kut beef marinated egg yolk and Parmesan shavings – Veal with traditional tuna Piedmontese sauce 20 €

FIRST COURSES

Tajarin pasta with white rabbit ragù

16€

Plin on a napkin or with a roast sauce

16€

Ravioli with aubergine and ricotta cheese filling seasoned

with Norma sauce

18€

Carbonara spaghetti

18 €

Ravioli with sea bass fillet filling garnished with zucchini, pinenuts, olives and scampi

20€

MAIN COURSES

Piedmontese finanziera

18 €

Snails with fresh herbs and fried parsley

20€

Lamb rack served on a cream made of peppers

and chicony and its reduction

22€

Fried rumpsteak, potato mille-feuille, bearnaise sauce

22€

Pan-seared red mullet served with asparagus cream

and asparagus

22**€**

Tuna steak with lime mayonnaise and vegetables

22€

CONVINO MENU 45€

Knife-kut raw beef and veal with tuna sauce

Plin with roast sauce

Veal cheek on spinach cream served with carrots, radishes and its reduction

Bunet with caramel and amaretti biscuits

SEA MENU 58€

Seared octopus with zucchini cream and stewed tomatoes

Ravioli with sea bass fillet filling garnished with zucchini, pinenuts, olives and scampi

Pan-fried red mullet on asparagus cream

Panna cotta with loquat compote, vanilla and loquat slices soaked in mulled wine

OUR SWEETS

Tiramisù

8€

Bunet with caramel and amaretti biscuits

8€

Peach Tarte Tatin

0€

Panna cotta with loquat compote, vanilla and loquat slices soaked in mulled wine

10€

Apricot cheese cake

0€

Apple fritters with fior di latte ice cream and crumble

OUR CHEESE SELECTION

8€

Water San Bernardo / San Pellegrino

5€

Coffee

3€

Bread of our own production