

## Langhe my way 80 €



Our welcome

Tangerine and white pepper Fassona  
meat aged 36 months, Barolo wine sauce,  
hazelnut and radish fermented  
with raspberry

Plin 2.0 stuffed with "dead roast"  
Carmagnola rabbit in two services

Fassona meat Tournedos in its stock,  
crispy swiss chard, carrot and  
ginger cream

Extra virgin olive oli ice cream

All-around Amaretto

Petit four

### Wine pairing

3 glasses 50 €



### Starters

Giant squid, its black ink  
and topinambur mustard 24 €

Plain red shrimp, tomato water,  
basil and olives granola 26 €

My way veal with tuna sauce 24 €

All around leek  
and egg yolk caviar 20 €

### First Courses

Pure Carnaroli rice, spiked squids,  
lime and piedmontese stracciatella di bufala 24 €

Tortello stuffed with tripe, bottom red mullet  
in three firings, datterino mayonnaise and cuttlefish ink 24 €

Plin 2.0 stuffed with "dead roast" Carmagnola  
rabbit in two services 24 €

Bottoni pasta filled with Bra cheese and black  
truffle, celeriac and infused of sage 22 €

### Main Courses

Roasted red mullet, Castelmagno fondue  
and green pepper 32 €

Wild shi drum with lime, bouillabaisse cream  
and shallot scented with Barolo 32 €

Porchetta duck, spinach leaves  
and hollandaise sauce 30 €

Celeriac, braised onion  
and Russian salad 24 €

Water per person 5 €

If the ingredients mentioned in the menus may cause you allergies or  
intolerances, please inform our restaurant staff while ordering.

## Sicilia Toscana Piemonte 85 €



Our welcome

Plain red shrimp, tomato water, basil  
and olives granola

Tortello stuffed with tripe, bottom red  
mullet in three firings, datterino  
mayonnaise and cuttlefish ink

Wild shi drum with lime, bouillabaisse  
cream and shallot scented with Barolo

Extra virgin olive oli ice cream

Hazelnut, caramel and  
75% pure chocolate

Petit four

### Wine pairing

3 glasses 60 €

