



Langhe my way 90 €



Amuse bouche

Fassona meat Sashimi aged 36 months,
tangerine and white pepper, Barolo,
hazelnut and fermented spring onion

Porcini mushroom, spiced
bread and olives

Plin 2.0 stuffed with "ancient recipe"
rabbit and its loin

Tasting of brown stock

The tuscan Fassona

Mesclun salad and flowers

Extra virgin tuscan EVO olive oil ice cream

Hazelnut, coffee and grappa of Nebbiolo

Petit four

Wine pairing

5 glasses 65 €



Starters

The squid... 24 €

Plain red shrimp, tomato water,
basil and olives granola 24 €

Fassona meat Sashimi aged 36 months,
tangerine and white pepper, Barolo,
hazelnut and fermented spring onion 24 €

Barzotto quail egg, hazelnut
and trombetta courgette 20 €

First Courses

Carnaroli rice "Riserva San Massimo",
sea bream, rocket and lemon 24 €

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

Spaghettono bread, butter and anchovies 22 €

Cappellaccio filled with tuscan panzanella,
tomato, toasted bread and cucumber water 20 €

Main Courses

Dentex, its stock and pepper 30 €

Amberjack, red chard, fennel and almond milk 35 €

All around quail 28 €

The Eggplant... 26 €

The tuscan Fassona meat 35 €

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 110 €

Amuse bouche

My tumàtica

Prawn, lime, mint, foie gras, balsamic
vinegar and white vermouth gel

Tortello filled with tuscan liver,
potatoes and laurel water with side
of pork crepinette

Vegetal carpione

Creamed stockfish with lemon, onion
and milk sauce, unraveled olives

Scampo, quail consommé and green
apple granita

Extra virgin tuscan EVO olive oil ice
cream

Almond, citrus and chinotto

Petit four

Wine pairing

6 glasses 75 €

