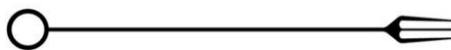


IN PIEMONTE



— Vitello Tonnato
veal, tuna sauce, crunchy celery

Millefoglie fredda
veal millefeuille, tongue and traditional butters

— Raviolo Torino
filled with pork, veal and rabbit ragout, veal jus

Coniglio e Carota
rabbit loin, morels mushrooms, millefeuille,
puree, crunchy carrots

— Pollo alla babi
chicken breast, frogs with its cooking jus

— Persi Pien
peaches, amaretti, cocoa and La Bella Estate

6 courses
euro 140

— 4 courses
euro 110

WINE PAIRING
3 glasses euro 50
5 glasses euro 70