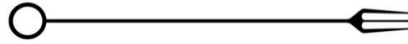


IN PIEMONTE



— 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

Dalla A alla Z
sweetbreads, mushrooms,
pumpkin

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

— Milk, Amaretto and Chestnuts
bonet, milk ice cream, chestnut brittle

6 courses
euro 140

— 4 courses
euro 110

WINE PAIRING
3 glasses euro 55
3 Champagne glasses euro 75
3 Barolo glasses euro 75

5 glasses euro 75