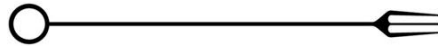


# LUNCH BREAK



Create your menu by choosing the dishes from the same box or combining different boxes (prices are per dish)

**euro 16**

Vitello tonnato  
(Veal with tuna sauce, crunchy celery) <sup>(G)</sup>

Pumpkin soup, Gorgonzola cheese and amaretti <sup>(V)</sup>

Trout tartare, raspberry vinegar gel

Spaghettone with tomato sauce <sup>(V)</sup>

**euro 20**

Smoked potato, soft boiled egg, Mornay sauce, vegetables <sup>(V)</sup>

Braised beef cheek, mashed potatoes <sup>(G)</sup>

Carnaroli rice with Porcini mushrooms <sup>(V, G)</sup>

Curled octopus, white corn purè <sup>(G)</sup>

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**euro 24**

Mezzi Paccheri with umbrine ragu

Raviolo filled with three kinds of meat, veal sauce

Creamed codfish, rye bread, swiss chard

Beef steak, chicory, beef sauce

**euro 28**

Lamb, eggplant and mint <sup>(G)</sup>

Bura Tè llo tea, rose sorbet <sup>(G)</sup>

Pan cooked fish <sup>(G)</sup>

Veal fillet, truffle mashed potatoes <sup>(G)</sup>

€26

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**euro 12**

Bunet chantilly, Chivasso's hazelnuts cookies

Millefeuille with white and dark chocolate

Chocolate, lemon and meringue

Fruit salad <sup>(G)</sup>

## WINES BY THE GLASS

Prosecco di Valdobbiadene, "Piai Alto", Bortolotti, 2021  
"Salidoro" (Chardonnay Sauvignon), Tenuta Santa Caterina, 2023  
Barbera d'Asti "Glug", Garesio, 2021

Alta Langa "Oudeis" Brut, Enrico Serafino, 2020  
Monferrato (Timorasso), Scarpa, 2020  
Langhe Nebbiolo, Rocca Fu Battista, 2021

**euro 7**

Barbaresco "Rizzi", Rizzi, 2020

**euro 10**

**euro 15**

WATER  
**euro 3**

COFFEE  
**euro 2**

(V): vegetarian dish. (G): gluten free dish.

Our cuisine is mainly based on fresh raw materials. Everything we make it is preserved in the most respect of the HACCP using all the most advanced technologies including vacuum, refrigeration and negative thermal abatement. These dishes are made in a kitchen that also uses cereals containing gluten, crustaceans, eggs, fish, nuts, soybeans, milk, celery, mustard, sesame seeds, sulphites, lupines and molluscs. The staff is available to answer any question about this menu.

## Allergens list (EU regulation 1169/2011)

- # SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES
- 1 Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut).
  - 2 Crustaceans and products thereof.
  - 3 Eggs and egg-based products.
  - 4 Fish and fish-based products.
  - 5 Peanuts and peanut based products.
  - 6 Soy and soy-based products.
  - 7 Milk and milk-based products (including lactose).
  - 8 Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts or Queensland nuts and their products).
  - 9 Celery and celery-based products.
  - 10 Mustard and mustard-based products.
  - 11 Sesame seeds and sesame seed-based products.
  - 12 Sulfur dioxide and sulphites (if in concentrations above 10 mg/kg or 10 mg/liter)
  - 13 Lupins and products based on lupins.
  - 14 Molluscs and shellfish products

### COURSES

### ALLERGENS

Vitello tonnato	3, 4, 9, 12
Pumpkin soup, Gorgonzola cheese and amaretti	1, 7, 8, 9
Trout tartare**	1, 4, 12, 14
Spaghettoni with tomato sauce**	1
Smoked Potato, soft boiled egg, mornay sauce, vegetables	1, 3, 7, 12
Curled octopus, white corn purè*	7, 9, 14
Braised beef cheek, mashed potatoes*	7, 9, 12
Carnaroli rice with porcini mushrooms**	7, 9,
Paccheri with umbrine ragu**	1, 4, 7, 9
Raviolo**	1, 3, 7, 9
Bura Tè llo, tea, rose sorbet**	4, 7, 12
Beef steak, chicory	7, 9
Pan cooked fish**	4, 10
Veal fillet, truffle mashed potatoes**	7, 9,
Cremed codfish*	1, 4, 7
Lamb, eggplant and mint**	7, 9, 11
Bunet, chantilly, Chivasso's hazelnuts cookies	1, 3, 7, 8
Millefeuille with dark and white chocolate**	1, 3, 7
Chocolate, lemon and meringue**	1, 3, 5, 6, 7, 8, 9, 10, 11, 12
Fruit Salad	
Carbonara Au Koque	1, 3, 7, 12

\*Frozen product

\*\*Product frozen on site after being prepared in order to preserve all nutritional properties  
Raw fish served was subject to reclamation treatment prior.