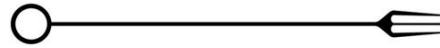


LUNCH BREAK



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) ^(G)

Pumpkin soup, Gorgonzola cheese and amaretti ^(V)

Trout tartare, raspberry vinegar gel

Spaghettone with tomato sauce ^(V)

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euro 20

Smoked potato, soft boiled egg, Mornay sauce, vegetables ^(V)

Braised beef cheek, mashed potatoes ^(G)

Carnaroli rice with artichokes ^(V, G)

Curled octopus, white corn purè ^(G)

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

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euro 28

Lamb, eggplant and mint ^(G)

Bura Tè llo tea, rose sorbet ^(G)

Pan cooked fish ^(G)

Veal fillet, truffle mashed potatoes ^(G)

euro 12

Bunet chantilly, Chivasso's hazelnuts cookies

Pear with thyme, sabayon with muscat, hazelnuts

Chocolate, vanilla and black cherries with ratafià

Fruit salad ^(G)

WINES BY THE GLASS

Prosecco di Valdobbiadene, "Piai Alto", Bortolotti, 2021
Monferrato bianco "Salidoro", Tenuta S.ta Caterina, 2023
"Azzero", Edoardo Sderci, 2022

Alta Langa "Oudeis" Brut, Enrico Serafino, 2020
Cortese "La Rocca", Albino Rocca, 2020
Langhe Nebbiolo "1661", Boroli, 2021

euro 7

Barolo Rocche dell'Annunziata, Rocche di Costamagna, 2019

euro 15

euro 10

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
Spaghettono 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 artichokes **	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
Pear with thyme, zabaglione with muscat, hazelnuts**	1, 3, 5, 6, 7, 8, 9, 10, 11, 12
Chocolate, vanilla and black cherries with ratafià **	1, 3, 6, 7, 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.