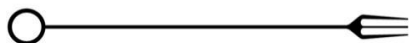


# PICCOLO LAGO A TORINO



— Terra Madre  
vegetables, spices, soy, seedlip

Lumaca e Lumaca  
sea and land snails, papaya, seaweed

— Spaghetto in cassoeula  
Mancini pasta spaghetti, cassoeula base,  
black and fermented cabbage

"Bura Tè llo"  
tea cooked young eel,  
smoked sauce, rose sorbet

— Filetto di Manzo  
beef, foie gras sauce,  
sbrisolona with sichuan pepper

— Ricotta sotto il Carbone  
seirass cheese, honey,  
black cherries and hazelnuts

6 courses  
euro 140

— 4 courses  
euro 110

## WINE PAIRING

3 glasses euro 55

5 glasses euro 75