

Starters

Traditional "Vitello Tonnato" (Veal and tuna sauce)	14,00
Codfish in a green sauce *	15,00
68° cooked egg, cheese sauce, black truffe and "grissini" crunch	14,00
Fassona Tartare, parmesan cheese sauce and asparagus	15,00

Pasta

Risotto with mixed herbs, Castelmagno cheese and crunchy artichokes	15,00
Agnolotto with cheese fondue, roast gravy and hazelnuts	16,00
Spaghetto monograno "Felicetti", red prawns, lemon and tomato confit *	15,00
Conchiglioni pasta with a venison civet	16,00

Main Course

Pork cheek with an Arneis wine sauce, cauliflowers and artichokes *	17,00
Seared lamb, rosemary flavored potatoes and braised escarole *	20,00
Steamed salmon with fresh vegetables and citrus mayonnaise	16,00
Traditional "Caciucco" mixed fish soup *	23,00

Desserts

Hazelnut semifreddo and mango coulis *	7,00
Traditional bunet and salted caramel	7,00
Sliced fresh seasonal fruit	7,00
Passion fruit puree, coconut and pistachio ice cream *	7,00
Lemon Tarte *	7,00