

# STARTERS

- Crudités of vegetables served with Bagna càuda from Piemonte
- Raw and certified Fassona from Piemonte at Alba tradition  
"Recommended add of white truffle "
- Vitel tonnè served with the old-fashioned way sauce
- Grey Rabbit Tuna from Racconigi served with raw-crispy vegetables and salad
- Octopus in burnia served with mashed potatoes from Serravalle Langhe
- Classic boiled egg  
egg fondue cooked at low temperature  
"Recommended add of white truffle "



# FIRST COURSES



- Handmade plin Ravioli sautéed with mountain melted-butter and rosemary
- Potato Gnocchi from Serravalle Scrivia, cuttlefishes, green bean and bean sauce
- Thirty egg yolks handmade Tajarin made of stone-ground flour from the Marino di Cossano Belbo mill served with carbonara sauce  
"Recommended add of white truffle "
- Organic risotto Acquarello served with Castelmagno Cheese and Barolo sauce  
"Recommended add of white truffle "

# MAIN DISHES



- Sliced Fassona “filetto” from Piemonte served with garden vegetables  
“Recommended add of white truffle “
- Veal cheek in Barolo wine served with polenta
- Typical Trippa served with toasted croutons
- Snapper slice served with turnip tops sauce

# MENÙ OF THE DAY



- The small entrè served with the San Giorgio sparkling wine
- Traditional starter  
"proposal of the day"  
**"Recommended add of white truffle "**
- Thirty egg yolks tagliatella sauteed with sausage ragù from Bra  
**"Recommended add of white truffle "**
- Veal cheek in Barolo wine served with polenta
- Small tasting of dessert

The prices of the white truffle from Alba depend on market price. "Minimum grated four grams"

# GLUTTONY SINS



- Traditional Bonnet made of Amaretto from Mombaruzzo
- The blancmange served with khaki sauce
- Hot cupcake filled with chocolate served with mandarin sauce
- Hazelnut tart served with Moscato Egnog
- Tasting of dessert