

ANTIPASTI

Steak tartare with egg mousse and parmigiano reggiano wafer AIC	€ 11,00
Millefeuille of aubergine parmigiana with San Marzano tomato sauce and burratina	€ 10,00
Grilled paglierino sheep's milk cheese with blonde beer cream sauce, seared belgian endive leaves, walnuts and sultanas AIC	€ 10,00
Assorted piedmontese antipasti (slices of veal in creamy tuna mayonnaise, anchovies in green sauce, pear flan with gorgonzola fonduta) pan seared *prawns with cream of black chickpeas AIC	€ 13,00
*Fresh salmon marinated in salt and orange with sweet and sour red chicory AIC	€ 12,00
*Mixed sea food AIC (marinated salmon, pan seared prawns with black chickpeas, octopus and escarole)	€ 15,00

FIRST COURSES (PASTA)

*Agnolotti filled with robiola cheese and borage with fresh ricotta and cherry tomatoes	€ 10,00
Carnaroli rice with purple cabbage, fassona beef tartare and hazlenut granules AIC	€ 11,00
Chitarrini pasta with cacio cheese and pepper and crispy umbro guanciale bacon (AIC penne)	€ 10,00
**Cuttlefish ink ravioli with salmon filling, clarified butter and aromatic herbs	€ 12,00
**Agnolotti del plin (hen, rennet apple and nutmeg filling) with blue toma fonduta	€ 11,00
Spaghetti with mixed *seafood (AIC spaghetti)	€ 15,00
All sauces are available with wholemeal or soya pasta	€ 2,00

VEGAN DISHES

Stuffed cabbage rolls gratin with mixed vegetables AIC	€ 10,00
Celiariac balls with San Marzano tomatoes	€ 10,00
Cavatelli pasta with carrot and ginger pesto	€ 10,00

MAINS

Fassona beef cooked and raw with salt flakes and sauteed spring vegetables AIC	€ 13,00
Chianina *hamburger with barbecue sauce and potato chips	€ 12,00
Lamb chops with mint sauce and roasted purple carrots AIC	€ 14,00
Fassona beef tagliata with Robespierre sauce and baby potatoes sauteed with rosemary	€ 14,00
*Octopus cooked on cast iron skillet with escarole, Gaeta olives, capers and lemon mashed potatoes AIC	€ 14,00
Pan seared *tuna in a crust of pistachios and agretti AIC	€ 15,00
*Seafood mixed grill AIC	€ 19,00

SIDE DISHES

Roast potatoes AIC	€ 4,00
Agretti with hard boiled eggs	€ 5,00
Grilled vegetables AIC	€ 6,00
Mixed salad (lettuce, fennel and tomatoes) AIC	€ 4,00
Insalatona (lettuce, tuna, bufala mozzarella pdo, Gaeta olives) AIC	€ 8,50
Sicilian orange and fennel salad AIC	€ 4,00

KID'S MENU

Pasta (with or without tomato sauce or with pesto), hamburger or paillard steak, roast potatoes AIC	€ 10,00
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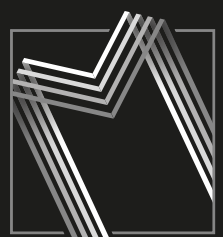
(**AIC** associazione italiana celiachia, gluten-free)

*Defrosted product or fresh and then deep-frozen to -24°

**Our homemade fresh pasta is deep-frozen to -24°

Rubatà grissini and our homemade bread will be served with your meal

Our fish is purchased fresh and deep-frozen (-24°) to guarantee a safe and healthy product



WE PRODUCE ALL DESSERTS, WITH EXCEPTION OF THE PROFITEROLES, CHOCOLATE SEMIFREDDO AND ICECREAM

Focaccia with Nutella	€ 6,00
Mini focaccia with Nutella	€ 5,00
Meringue with hazelnut icecream and wipped cream AIC	€ 5,00
Tarte tatin (vegan)	€ 5,00
Tarte tatin with cinnamon icecream	€ 6,00
Pear crunch with cinnamon sauce	€ 5,00
Neapolitan pastiera cake with orange ricotta mousse	€ 6,50
Bronte pistachio icecream with gin and black pepper	€ 5,00
Pistachio tower with chocolate crumble	€ 5,00
Nutella millefeuille, whipped cream and hazelnut granules	€ 5,00
Warm chocolate cake with custard AIC	€ 5,00
Warm chocolate cake with a tasting of barolo chinato dessert wine	€ 7,00
Licorice semifreddo cake with nougat	€ 5,00
Affogato AIC (icecream with hot chocolate or coffee)	€ 5,50
Deconstructed coppa (chocolate drop biscuit, ice cream, whipped cream and almond and hazelnut crunch)	€ 5,00
Nutella crepe with grand marnier flambè	€ 5,00
Tiramisù	€ 5,00
Sicilian mini cannoli with orange ricotta cream, pistachio granules and chocolate drops	€ 5,00
Profiteroles	€ 5,00
Vinsanto with cantucci biscuits	€ 5,00
Pineapple	€ 5,00

ICE CREAM **BOLD PRINT INDICATES SLOW FOOD FOUNDATION PRODUCTS**

Cream, chocolate, hazelnut, cinnamon	€ 5,00
Bronte pistachio	€ 5,00
Lemon, green apple	€ 5,00
Ciaculli mandarin	€ 5,50

SGROPPINI (SORBETTO WITH OR WITHOUT LIQUOR)

Mandarin and wodka	€ 5,50
Green apple and calvados	€ 5,50
Lemon and wodka	€ 5,50
Lemon and myrtle	€ 5,50
Lemon, green apple and prosecco	€ 5,50
Coffee with whipped cream	€ 3,00

VINI DA DESSERT

Barolo chinato (a calice cl 0,40)	€ 4,00
Moscato passito (a calice cl 0,40)	€ 4,00
Moscato d'asti DOCG (forteto della Luja)	€ 14,00
Brachetto DOC (perrone ca' del re)	€ 14,00

