

gli antipasti | starter

crunchy egg, fondue cheese and black truffle	✓ (1.4.11)	€ 20
cuttlefish, potatoes cream, saffron and crisp jamon serrano	(4.13) x	€ 15
Fassona veal sashimi, wasabi mayonnaise and lapsang souchong	(11 2 8 7 4)	€ 15
red prawns, giardiniera vegetables and tuna sauce	(1.7.14)x	€ 17
wonton scallops, savoy cabbage and white truffle	(1.13) x	€ 16

i primi | pasta

cardoncelli mushroom and gorgonzola ravioli	✓ (1.4.11.)	€ 15
prawns and guanciale ravioli with porcini mushroom and tomato sauce	(1.4.6.11) x	€ 16
meat (veal, pork and rabbit) ravioli	(1.4.7.11)	€ 15
prawns and scallops gyoza	(1.6.13) x	€ 17
bucatini, duck ragu and Castelmagno cheese	(1.4.7)	€ 15

i secondi | meat & fish

veal fillet sandwich, wasabi mayonnaise and fondue cheese	(1.4.8.11.)	€ 25
dry aged entrecôte		€ 25
BBQ tuna and pack choi chinese cabbage		€ 25
duck, raw prawns and potatoes	(6.7)	€ 25
cauliflower, chard and fondue cheese	(1.4.) ✓	€ 20

black truffle menu"

crunchy egg, fondue cheese and black truffle (1.4.11)"
€ 20"



meat (veal, pork and rabbit) ravioli, and black truffle (1.4.7.11.)"
€ 25"

bread-crumbed veal fillet and black truffle and tuna sauce (1.2.7.8.11.14)"
€ 35"

plain ice cream and black truffle (4)"
€ 15"

€ 85"

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