

gli antipasti | starters

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|---|------|
| crunchy egg, fondue cheese and black truffle 4.11 | € 20 |
| shrimp and chips 1.6. x | € 15 |
| Fassona veal sashimi, wasabi mayonnaise and smoked tea 11.2.4.8 | € 15 |
| scallops, potatoes and saffron cream and Cuneo dry cured ham 4.13.x | € 17 |
| bbq octopus and mushrooms with horseradish oil 13 x | € 16 |

i primi | first course

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|---|------|
| prawns and guanciale cappellacci with porcini mushrooms and tomato sauce 1.4.6.11 x | € 16 |
| ravioli del plin with three roasts and their sauce 1.4.7.11 | € 15 |
| prawns and scallops gyoza 1.6.13 x | € 17 |
| ramen whit duck 1.3.7.11 x | € 17 |
| cardoncelli mushrooms and gorgonzola cheese ravioli 1.4.11 | € 15 |

i secondi | main

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|--|------|
| heart of dry-aged rib eye with mashed potatoes 4 | € 25 |
| bluefin tuna breaded in breadsticks and its tartare 1.3.11.14 x | € 25 |
| oxtail tacos whit caramelised onion and sweet potatoes fries 1.7.8 | € 25 |
| bbq cuttlefish and pak choi 13 x | € 25 |
| cauliflower, spinach and fondue cheese 1.4 | € 20 |

black truffle menu

- starter - pasta - main -

€ 75

crunchy egg, fondue cheese and black truffle ^{1.4.11}

or

Fassona beef veal sashimi, fondue cheese and black truffle ⁴

Robiola cheese ravioli and black truffle ^{1.4.11}

or

meat ravioli and black truffle ^{1.4.7.11}

oxtail braised with mashed potatoes and black truffle ^{4.7.8}

à la carte

crunchy egg, fondue cheese and black truffle ^{1.4.11}

€ 20

Fassona beef veal sashimi, fondue cheese and black truffle ⁴

€ 25

Robiola cheese ravioli and black truffle ^{1.4.11}

€ 25

meat ravioli and black truffle ^{1.4.7.11}

€ 25

oxtail braised with mashed potatoes and black truffle ^{4.7.8}

€ 35