

## gli antipasti | starters

crunchy egg, fondue cheese and black truffle	4.11	€ 20
caprese salad with raw red shrimps	4.6 x	€ 16
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
octopus cooked over coals with eggplant and sweet and sour sauce	1. 13 x	€ 16

## i primi | first course

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
bolognese style stuffed ravioli with cacio e pepe sauce	1. 4.11	€ 17
oyster mushrooms and gorgonzola cheese ravioli	1.4.11	€ 15

## i secondi | main

heart of dry-aged rib eye with seasonal vegetables		€ 25
bluefin tuna breaded in breadsticks	1.3.11.14 x	€ 23
iberian pork cooked over coals with fried potatoes		€ 25
bbq cuttlefish and pak choi	13 x	€ 22
asparagus, asparagus, asparagus		€ 20
asparagus cream, tempura asparagus, sautéed asparagus and fondue cheese	1.4	

## black truffle menu

- starter - pasta - main -

€ 75

crunchy egg, fondue cheese and black truffle <sup>1.4.11</sup>

or

Fassona veal sashimi, fondue cheese and black truffle <sup>4</sup>

Robiola cheese ravioli and black truffle <sup>1.4.11</sup>

or

meat ravioli and black truffle <sup>1.4.7.11</sup>

Iberian pork cooked over coals and black truffle <sup>4.7.8</sup>

## à la carte

crunchy egg, fondue cheese and black truffle <sup>1.4.11</sup>

€ 20

Fassona beaf veal sashimi, fondue cheese and black truffle <sup>4</sup>

€25

Robiola cheese ravioli and black truffle <sup>1.4.11</sup>

€ 25

meat ravioli and black truffle <sup>1.4.7.11</sup>

€ 25

Iberian pork cooked over coals and black truffle <sup>4.7.8</sup>

€ 35