

O S T E R I A M O D E R N A

STARTERS

crispy egg, Castelmagno cheese sauce and black truffle
€ 18

Fassona fillet sashimi, wasabi mayonnaise and smoked tea
€ 16

fried octopus with savoy cabbage salad and curry mayonnaise
€ 16

gambero rosso (red prawns), asparagus and Parmigiano sauce
€ 16

Sando (japanese sandwich) with pork fillet,
mayonnaise with wasabi and savoy cabbage
€ 16

PASTA DISHES

shrimp and Guanciale cappellacci pasta filled with shrimp and cured pork cheek,
served in a porcini mushroom and tomato reduction
€ 16

plin (small stuffed pasta) with three roasts
€ 15/with black truffle € 22

prawn and scallop gyoza (dumplings)
€ 17

ravioli di magro (ricotta and spinaci) with black truffle
€ 20

passatelli, scampi and codfish
€ 17

MAIN COURSES

Fassona fillet with seasonal vegetables
€ 25

cod fish, tomato and spinach
€ 22

Langa potato croquette with Castelmagno cheese sauce, hand-cut Fassona fillet and
black truffle
€ 25

pork, prawns and savoy cabbage
€ 23

bluefin tuna, roast meat and mashed potatoes
€ 23

DESSERTS

panna cotta, roasted hazelnut and salted caramel
€ 5

Indian chai tartellette with white chocolate, mango and cardamom sauce and
pistachos
€ 8

bonet, chocolate and amaretti pudding with ice cream
€ 8

Phyllo Pastry Parcels filled with Crème brûlée
€ 8

St. Germain spritz and lemon sorbetto
€ 10

BLACK TRUFFLE MENU

starter - pasta - main- dessert
€ 70

STARTER

crispy egg with Castelmagno cheese sauce
and black truffle

o

fassona fillet sashimi with black truffle

PASTA DISHES

plin (small stuffed pasta) with three roasts, Mountain butter, and black truffle
or

ravioli di magro (ricotta and spinaches) with black truffle

MAIN

iberian pork with black truffle and mashed potatoes
or

Langa potato croquette with Castelmagno cheese sauce and black truffle

DESSERT

milk ice cream and black truffle

