

IN PIEMONTE



○—————€ Vitello Tonnato
veal, tuna sauce, crunchy celery

Lingua al Verde
veal tongue with a typical Piedmontese sauce
made with wild garlic and parsley, tomato vinaigrette

Carnaroli Risotto
sweetbreads glazed with beer vinegar, sage ash butter

○—————€ Raviolo Torino
filled with pork, veal and rabbit ragout, veal jus

Rabbit and Carrot
jambonette and loin, carrot jus, salsify

○—————€ Vicciola Meat
raw cut at knife, “bagna freida”, sweet-and-sour vegetables

○—————€ Hazelnut and Cherry
krumiri biscuits, tamarind, rosehip and ratafià infusion

7 courses
euro 140

○—————€ 4 courses
euro 100

WINE ITINERARY
3 glasses euro 40
5 glasses euro 60