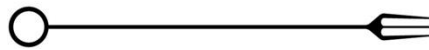


# IN PIEMONTE



— Vitello Tonnato  
veal, tuna sauce, crunchy celery

Porcino  
Testun cheese, cugnà, chestnuts

Carnaroli Risotto  
frog, frog broth, parsley sauce

— Raviolo Torino  
pork, veal and rabbit ragout filling, veal jus

Quail  
pepper mayonnaise, cabbage and anchovies

— Sanato beef fillet  
Périgord sauce, potatoes, black truffle

— Diablottino  
dark chocolate, vanilla, kohlrabi, mint and chilli pepper

7 courses  
euro 140

— 4 courses  
euro 100

## WINE PAIRING

3 glasses euro 40  
5 glasses euro 60

Our cuisine is mainly based on fresh raw materials. All we produce before being served, it is preserved in the most scrupulous respect of the HACCP using all the most advanced technologies including vacuum, refrigeration and negative thermal abatement. These dishes are made of a kitchen that also uses: cereals containing gluten, crustaceans, eggs, fish, nuts, soybeans, milk, mustard, celery, mustard, sesame seeds, sulphites, lupines and molluscs. The staff is available to answer each question about this menu.

## Allergens list (EU regulation 1169/2011)

- # SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES
- 1 Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut).
- 2 Crustaceans and shellfish products.
- 3 Eggs and egg products.
- 4 Fish and fish products.
- 5 Peanuts and peanut products.
- 6 Soy and soy products.
- 7 Milk and milk-based products (including lactose).
- 8 Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts or Queensland nuts and their products).
- 9 Celery and celery based products.
- 10 Mustard and mustard-based products.
- 11 Sesame seeds and sesame seed products.
- 12 Sulfur dioxide and sulphites (if in concentrations above 10 mg / kg or 10 mg / liter)
- 13 Lupins and products based on lupins.
- 14 Molluscs and products based on molluscs.

DISH	ALLERGENI
Vitello tonnato	3, 4, 9, 12
Porcino**	7, 8, 9, 12
Carnaroli Risotto frog**	7, 9
Raviolo Torino**	1, 3, 7, 9
Quail**	3, 4, 7, 8, 9
Sanato beef fillet**	7, 9, 12
Diablottino**	1, 3, 7, 8
Underground Potato	1, 3, 7, 12, 14
Red Mullet on chickpeas**	4, 7, 12
Gnocco shrimps and lemon*	1, 2, 3, 4, 7, 9, 14
FusillONE**	1, 7, 9, 12
Monkfish**	1, 4, 6, 7, 9, 12
Stinco di Santo**	1, 7, 8, 9, 12
Lo Matsòn**	1, 3, 7, 9, 12
Ingot from Mergozzo lake**	1, 4, 12, 14
Bettelmatt cheese flan**	3, 7, 10, 12
Bottoni**	1, 3, 7, 9
Carnaroli Risotto, saffron and river prawns**	2, 7, 9
Buratello**	4, 7, 12
Partridge**	1, 7, 9
Arichoke**	3, 7, 8

\*Frozen product

\*\*Product frozen in site after being prepared in order to preserve all nutritional properties

Raw fish served was subject to reclamation treatment prior.

