

IN PIEMONTE



— Vitello Tonnato
veal, tuna sauce, crunch celery

Asparagi e Sambuco
asparagus, Grana Padano, elder bush berry and sauce

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

Storione e Carpione
sturgeon, soused vegetables, smoked pepper

— Vaca Straca
aged cow, Mayen cheese, Friar's beard

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

6 courses
euro 140

— 4 courses
euro 110

WINE PAIRING
3 glasses euro 50
5 glasses euro 70