

IN PIEMONTE



— "Vitello Tonnato"
veal, tuna sauce, crunch celery

Peppers and Anchovies
Muja pepper, anchovy sauce and parsley oil

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

Lumache in Vigna
snails, endive, raisins and porcini mushrooms

— Cervo
deer loin, cajette and vin brulé

— "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