

## IN PIEMONTE



— Vitello Tonnato  
veal, tuna sauce, crunch celery

Peperoni e Acciughe  
Muja pepper, anchovies sauce and parsley oil

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

Coniglio e Carota  
rabbit loin, morels mushrooms, millefeuille,  
puree and crunchy carrots

— Cervo  
deer loin, cajette and vin brulé

— Bogia Nen  
ricotta cheese cremeaux, potatoes ice cream,  
mountain herbs gel

6 courses  
euro 140

— 4 courses  
euro 110

WINE PAIRING  
3 glasses euro 50  
5 glasses euro 70

