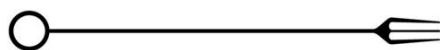


LOUNGE BAR



CROSTONI – 10 € each

Alps butter, anchovies
Veal sausage, mustard, sour onion
Burrata, tomato, basil
Alps butter, smoked trout,
raspberry gel
Goat's milk robiola, olive tapenade,
tomato confit

STREET FOOD – 12 € each

Cuttlefish and peas
Courgettes, perch and burrata
Pork belly, lemon ribs and
sweet and sour sauce
Russian salad

STREET FOOD – 14 € each

Salted cod "mantecato", rye bread,
chards
Vitello tonnato,
veal with tuna sauce, crunchy celery
Egg, asparagus, shrimp

CONDIVISIONE – 16 € each

Aperitivo all'italiana
Piemontese antipasto
Formazza cheese
Pane di segale
Gentile salami, bread

DOLCI – 12 € each

Bunet, chantilly, Chivasso's hazelnuts cookies
Pistachio, white chocolate, citrus
Meringue, strawberries and rhubarb

For any allergies/intolerances and/or specific diets, we always provide for the replacement of the courses with alternatives suitable for the customer's indications.

Our cuisine is mainly based on fresh raw materials. Everything we make it is preserved in the most respect of the HACCP using all the most advanced technologies including vacuum, refrigeration and negative thermal abatement. These dishes are made in a kitchen that also uses cereals containing gluten, crustaceans, eggs, fish, nuts, soybeans, milk, celery, mustard, sesame seeds, sulphites, lupines and molluscs. The staff is available to answer any 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 products thereof.
- 3 Eggs and egg-based products.
- 4 Fish and fish-based products.
- 5 Peanuts and peanut based products.
- 6 Soy and soy-based 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-based 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 shellfish products

COURSES

ALLERGENS

Crostoni :	7
Alps butter, anchovies	1, 4, 7
Burrata, tomato, basil	1, 7, 8
Alps butter, smoked trout, raspberry gel	1, 4, 7
Goat's milk robiola, olive tapenade, tomato confit	1, 7
Veal sausage, mustard, sour onion	1,7,10,12
Cuttlefish and peas *	14
Courgettes, perch and burrata	4, 7, 9, 12
Pork belly, lemon ribs and sweet and sour sauce*	1, 6, 11, 12
Russian salad	3, 4, 12
Salted cod "mantecato", rye bread, chards	1,4,7
Vitello tonnato	3, 4, 9, 12
Egg, asparagus, shrimp	2, 3
Aperitivo all'italiana	1,4,7,12
Bunet, chantilly, Chivasso's hazelnuts cookies	1, 3, 7, 8
Pistachio, white chocolate, citrus **	1, 3, 5, 6, 7, 8, 9, 10, 11, 12
Meringue, strawberries and rhubarb	3, 7

*Frozen product

**Product frozen on site after being prepared in order to preserve all nutritional properties
Raw fish served was subject to reclamation treatment prior.

BACCO 17 €
Altamura | Cipango
"Bella Estate" Passito wine | Verjus | Grape

DADLINE 17 €
Sgrappa | Ratafiá Rossi | Saras del fen
Laphroaig

AMERICANO ALLA MODA 17 €
Bitter Martini Riserva
Martini Rubino | Martini Ambrato
Orange blossom water

TRAMONTO A ROATAN 17 €
Flor de Caña 12 | Mancino dry vermouth
Cocconut water | Green platan | Timorasso

BELLO DI MAMMA 17 €
Roku Japanese gin| Mancino
Vermouth Secco| Tio Pepe
Chicory | Garlic | Pepper

JASMINE MOUNTAIN 17 €
Tanqueray Ten| Martini Bitter
Citrus fruits cordial | Lemon
Gentian liqueur

LORETO 17 €
Pierre Ferrand Cognac | C. Drouin Calvados
Vermouth Mancino amber dry | Green apple
Almond

MARGARITA 17 €
Casamigos Tequila blanco | Casamigos mezcal
Italicus | Olive

GIMLET 17 €
Tanqueray Ten | Lemon basil cordial
Peychaud's bitter

SPRITZ NO MORE 17 €
Altamura distilleries | St. Germain Sake
Pepper

FICOVARDIER 17 €
Michter's Kentuchy Straight
Rye Whiskey |
Mancino Vermouth Amber dry
Calvados C.Drouin
Fig leaves liqueur by Zoppi
Distillery

ALCOOL FREE

DILL WITH IT 14 €
Seedlip groove | Dill | Perrier

SMOKE ON THE WATER 14 €
Seedlip spice |Lemon and pink pepper water
Agave | Caol Ila 12 years

TARAKARI 14 €
Tanqueray 0.0 infused with
curry | Cocconut syrup
Lychee