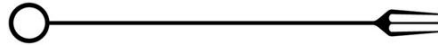


LUNCH BREAK



(the price of the single dish is the one indicated at the top of each box)

euro 16

Vitello tonnato
(veal with tuna sauce, crunchy
celery) ^(G)

Creamy peas soup, soft-boiled egg
and caciocavallo cheese ^(V, G)

Trout carpaccio, broad beans,
green beans and almonds ^(G)

Spaghettone with tomato sauce ^(V)

euro 20

Beef tartare with artichokes and Grana
Padano cheese ^(G)

Asparagus and hollandaise sauce ^(V, G)

Pork belly, lemon ribs

Carnaroli rice with herbs and smoked
ricotta ^(G)

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euro 24

Mezzi Paccheri with tomatoe and
octopus sauce

Raviolo filled with three kinds of
meat, veal sauce

Pappardelle with lamb ragù

Braised beef cheek,
mashed potatoes ^(G)

euro 28

Octopus and chickpeas ^(G)

Tagliolini, Castelmagno fondue,
black truffle

Grilled fish ^(G)

Beef tenderloin, bitter chicory ^(G)

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€26

euro 12

Gianduja cake

Bunet chantilly, Chivasso's hazelnuts cookies

Babbà, orange and rum

Fruit salad ^(G)

euro 5
Brachetto d'Acqui, Braidà, 2024

euro 3

Salted butter

euro 7

Prosecco, "Vigneto Giardino", Adami, 2024
Langhe Riesling "Altior", Chionetti, 2024
Barbera d'Asti "Vespa", Cascina Castlet, 2024

euro 10

Alta Langa "Oudeis" Brut, Enrico Serafino, 2021
Derthona (Timorasso), La Spinetta, 2024
Langhe Nebbiolo "Capisme-è", Domenico Clerico, 2025

euro 15

WATER **euro 3**

Alta Langa For England Rosé Pas Dosé, Contratto, 2021

COFFEE **euro 2**

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. In particular, given the volatility of flours, the presence of traces of gluten in the dishes served cannot be ruled out. 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

Vitello tonnato	3, 4, 9, 12
Creamy peas soup, soft-boiled egg and caciocavallo cheese*	3, 7, 9
Trout tartare**	3, 4, 7, 8, 10,12
Spaghettone with tomato sauce**	1
Asparagus and hollandaise sauce	3, 7, 12
Pork belly, lemon ribs **	3, 10, 7, 9, 12
Trout carpaccio, broad beans, green beans and almonds **	3, 4, 7, 8, 12
Carnaroli rice with herbs and smoked ricotta **	7, 9
Mezzi Paccheri with tomatoe and octopus sauce*	1, 9, 14
Raviolo**	1, 3, 7, 9
Braised beef cheek, mashed potatoes	3, 7, 9, 12
Pappardelle with lamb ragù **	1, 3, 9
Tagliolini, Castelmagno fondue, black truffle	1, 7, 9
Grilled fish **	4, 10
Octopus and chickpeas *	11, 14
Beef tenderloin, bitter chicory **	7, 9
Bunet, chantilly, Chivasso's hazelnuts cookies	1, 3, 7, 8
Gianduja cake**	1, 3, 6, 7, 8,11
Babbà, orange and rhum **	1, 3, 7, 5, 6, 8, 9, 10, 11, 12
Fruit Salad	
Salted butter	7
Caviar	1, 4, 7
Carbonara Au Koque	1, 3, 7, 12

*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.