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 (G)

Smoked trout carpaccio, broad beans, green beans and almonds (G)

Spaghettone with tomato sauce

euro 20

Beef tartare with hollandaise sauce (G)

Mediterranean frisella with buffalo mozzarella and tomato

Pork belly, lemon ribs

Carnaroli rice with with pumpkin and sausage (G)

CARBONARA AU KOQUE

€26

euro 24

Mezzi Paccheri with tomatoe and octopus sauce

Raviolo filled with three kinds of meat, veal sauce

Pappardelle with lamb ragù

Grissinopoli with tomato and red onion

euro 28

Octopus and chickpeas (G)

Tagliolini, Castelmagno fondue, black truffle

Grilled fish (G)

Duck breast, eggplant and mint (G)

euro 12

Pear poached in Port wine, vanilla ice cream

Bunet chantilly, Chivasso's hazelnuts cookies

Babbà, orange and rhum

Fruit salad (G)

(G = Gluten Free)

euro 3
Salted butter

euro 7

Valdobbiadene Prosecco, Nino Franco, 2025
Langhe Riesling "Altior", Chionetti, 2024
Barbera d'Asti "Vespa", Cascina Castlet, 2024

euro 10

Alta Langa "Oudeis" Brut, Enrico Serafino, 2021
Langhe (Nascetta), Elvio Cogno, 2025
Nebbiolo Langhe, G. Barbero, 2024

euro 15

Alta Langa For England Rosé Pas Dosé, Contratto, 2021

WATER **euro 3**

COFFEE **euro 3**

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
Beef tartare	3, 7, 12
Spaghettone with tomato sauce**	1
Mediterranean frisella	1, 6, 7, 9, 10, 11, 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 pumpkin and sausage **	7, 9
Mezzi Paccheri with tomatoe and octopus sauce*	1, 9, 14
Raviolo**	1, 3, 7, 9
Grissinopoli	1, 3, 7, 12
Pappardelle with lamb ragù **	1, 3, 9
Tagliolini, Castelmagno fondue, black truffle	1, 7, 9
Grilled fish **	4, 7, 10
Octopus and chickpeas *	11, 14
Duck breast **	7, 9, 11
Bunet, chantilly, Chivasso's hazelnuts cookies	1, 3, 7, 8
Pear poached in Port wine, vanilla ice cream **	3, 7, 12
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.