



Piedmont
October and November 2016

Carpaccio di vitello

Milk-fed veal carpaccio, parsnip mayonnaise
chanterelle vinaigrette
28

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Uovo

Slow-poached organic egg
potato foam, fontina
22

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Risotto

Special Riserva Acquerello rice, Jerusalem artichokes
brasato beef roasting juices
28

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Piccione

Roasted pigeon breast, Verona celery
foie gras stuffed leg, black cabbage
38

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Tartella al cioccolato

Warm chocolate tart
vanilla ice cream
18

108
for the entire tasting menu

White truffle supplement at 12 per gram