RICORDI

50€

Trota, asparagi e “brusco”
Marinated truit fillet, asparagus and carpione sauce

Pastina al formaggio
Risoni cooked in veal stock, stracchino cheese and pork pop corn

Polpette al sugo
Tomatoes veal meatballs, onion milk and wholemeal bread sauce

Biancomangiare
Milk flan, salted mou, caramelized orange and almond milk foam

AUTENTICO

TRADIZIONE

50€

Vitello tonnato ieri e oggi
Thin sliced veal in double serviced, tradition and innovation

Plin “al tovagliolo”
Stuffed ravioli according to tradition

Baccalà al verde
Buttered cod fillet, his own pil-pil sauce, anchovy, capers and parsley

Torta di mele
Apple cake pastry cream, consistance of apple, lemon sauce and anise crunchy waffles

AUTENTICO

AUTENTICO

65€

Battuta
Fassona tartare, truit caviar and chives

Carota
Smoked carrot, orange extract and kefir

Tajarin
Tajarin made with 40 eggs yolk, 24 months parmesan cheese foam, caramelized onion with barolo balsamic vinegar and candied citrus fruit

Ris coi e lumache
Cabbage cannoli stuffed with cabbage and snails and rice milk sauce

Legumes, apple and curry
Chickpeas and sesami hummus, lentils, oven baked apple and green curry sauce

Cuore
Honey and mirin glaced warm veal heart, beatroot and strawberry salad

Frutta e verdura
Fresh fruit and vegetables, kiwi jam, karkadè and fruit sorbet

AUTENTICO