

Starters

Great mixed raw fish and crustaceans	euro 25
Raw mixed fish	euro 18
Red Tuna Tartare with green apples and a scent of marjoram	euro 20
Grilled Scallops and crunchypork cheek	euro 15
Scampi gratin with pork cheek and poppy seeds	euro 18
Bottarga salad with tomatoes and "pane carasau"	euro 13
Pasqualina cake (bieta, cheese and eggs)	euro 13
Cardoons Souffle with smoked cheese sauce	euro 13
Wild mushroom's salad, parmigiano and balsamic vinegar*	euro 18
Carpaccio raw beef with Truffels	euro 15
Cheese tasting plate with fruit jasm	euro 15
Mixed cured meats	euro 15

* If season allows*

First Course

Castelmagno Risotto minimum 2 people	euro 18 each
Wild Mushroom Risotto minimum 2 people	euro 18 each
Risotto with nettle pp minimum 2 people	euro 18 each
Risotto with nettle and snails minimum 2 people	euro 20 each
Fire Spaghetti	euro 12
Trofie with pesto sauce potatoes and green beans	euro 12
Tagliatelle with pork cheek and summer truffels	euro 10
Green tagliatelle in sauce of wilde mushrooms	euro 13
Vegetables ravioli with nuts sauce	euro 12
Guitar style spaghetti with amatriciana sauce	euro 10

Sea First Course

Cod fish ravioli with pine nut and thyme	euro 16
Large Maccheroni with monkfish and artichokes	euro 16
Tagliatelle with the lobster	euro 24
Spaghetti with "bottarga" and lemon skin	euro 16
Scallops Risotto minimum 2 people	euro 22 each

Second Course

Beef Fillet with wild mushrooms, bieta and lemon	euro 23
Porto wine beef fillet with 5 types of pepper and mixed salad	euro 22
Castelmagno beef fillet with summer truffles and chicory	euro 23
Rolled up rabbit with mixed salad	euro 16
Milano style veal loin with roast potatoes	euro 18
Lamb fricassee with wild mushrooms and roast potatoes	euro 22
Cima genovese style	euro 22
Mixed boiled salami and lentils	euro 18
Mixed boiled beef, veal and hen with mustards	euro 22
Great Plate mixed boiled 2 courses	euro 30
1° course mixed boiled salami and lentils,	
2° mixed boiled beef, veal and hen with mustards	

Sea Second Course

Mille feuille style sole with crunchy cooked artichokes with a mixed salad	euro 23
Baked in foil sea bass Figure style	euro 18
Steamed cooked cod fish with cherry tomatos and cappers from Pantelleria and Tropea red onion	euro 18
Cod fish in Genovese style	euro 20
Sea Bass cooked in salt crust with a mixed salad	euro 26
Baked in foil sea bass with wild mushrooms	euro 20
Red Tuna in a fine sesame crust with wasabi sauce	euro 28

Dessert

Chocolate fondue with amaretto biscuit crumbs and fruit kebabs	euro 8
Crepes autumnal fruits cyder sauce	euro 8
Chocolate cup cake in a soft heart chocolate with orange candy	euro 8
Mixed fruit salad with lemon sorbet	euro 8
Banana and Strawberry Salad	euro 6
Pineapple	euro 7

For those who love to end with cheese

Goat cheese tastings	euro 10
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