DE RERUM

Euro 450

JOURNEY TO THE CENTER OF THE EARTH

A first taste to cross the threshold of the journey

NACRÉ

Scallop*
Euro 70

SOFFICINO

Egg*
Euro 65

DELICA

Pumpkin*
Euro 60

TANNICO

Grape*
Euro 60

REFRESH

SUPRÊME

Lobster, (min two guests)*
Euro 200, per person

CACCIATORA

Piedmontese-style mallard*
Euro 160

SHISO

Mangosteen*

VICTORIA

Pineapple*
Euro 40

PAIRING

CLASSIC
Euro 220

PRESTIGE
Euro 480

ALCOHOL-FREE
Euro 120

MENU FOR ALL DINERS AT THE TABLE

MAD100% NATURA

Euro 350

JOURNEY TO THE CENTER OF THE EARTH
A first taste to cross the threshold of the journey

Ten free-hand creations,
where I'll share the evolution of my cuisine

PAIRING

CLASSIC	PRESTIGE	ALCOHOL-FREE
Euro 220	Euro 480	Euro 120

MENU FOR ALL DINERS AT THE TABLE

IL MIO PIEMONTE

Euro 350

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ALBESE

Capriglio pepper, walnut condiment, argan sauce*
Euro 50

MUGO

Langoustine, toasted pine nut sauce, mugo pine oil*
Euro 65

IN-BIANCO

White pappardelle, and celeriac ragù*
Euro 55

MITONÉ

Veal ravioli, anise sabayon*
Euro 50

REFRESH

SATIVUM

Turbot, Milanese sauce*
Euro 120

SALTIMBOCCA

Sweetbread prepared like a Piedmontese-style saltimbocca*
Euro 140

LABRUSCA

Concord grape sorbet, beetroot sheets, and combawa sauce*

PIEMONTE

Hazelnut soufflé tart, mandarin sorbet and hazelnut shavings*
Euro 40

PAIRING

CLASSIC
Euro 220

PRESTIGE
Euro 480

ALCOHOL-FREE
Euro 120

MENU FOR ALL DINERS AT THE TABLE

PER FINIRE IN DOLCEZZA

CAPSI
Bell pepper and raspberry Tatin, capsicum sorbet*
Euro 40

PIEMONTE
Hazelnut soufflé tart, mandarin sorbet and hazelnut shavings*
Euro 40

VICTORIA
Salumi of Victoria pineapple, charcoal and Tahitian vanilla sorbet*
Euro 40

VAL SUSA
Susa Valley castagnaccio ravioli, vanilla meringue-style ice cream*
Euro 40

SÒMA D'AJ
Sweet potato crisps, whipped buckwheat and yuzu ganache,
Timut pepper ice cream*
Euro 40