AUTUMN DINNER MENU 2026
TASTING MENUS

(same choice for the entire table)

DEMOCRISTIANA — €40

- Glazed suckling pig belly and marinated cabbages
- *Tajarin* pasta with ragù
- Fassona beef cheek in Barbera Superiore with mashed potatoes
- Fior di latte, corn biscuit, and zabaione

Cocktail pairing options:
3 + 1 cocktails BASE €35 / PLUS €45 / Negroni WT €40

CORTILE – €45

- Steak tartare “alla Rossini”
- Guinea fowl *plin* (filled pasta)
- Grey rabbit roll, turnip tops, and polenta
- “Monte Nero” dessert

Cocktail pairing options:
3 + 1 cocktails BASE €35 / PLUS €45 / Negroni WT €40

CONTRADDIZIONE – €80

(same choice for the entire table)

- Guinea fowl dumplings
- Cusco x Barolo x Oaxaca
- Glazed suckling pig belly and marinated cabbages
- Peruvian *Parihuela* soup
- Catch of the day, garlic, oil, chili, and Jerusalem artichoke
- Venison, whisky & cigar
- Pear, Barbera & breadsticks

TRIFULA – €50

(same for the entire table, but individual choices allowed)

- Steak tartare “alla Rossini” **or** Poached eggs, cardoon, celeriac & kale
- Melting *gnocchi alla bava* **or** Risotto “con l’osso” à la Nino Bergese
- “Ipogeo” (vegetarian) **or** Venison, whisky & cigar
- Panna cotta “al palet” **or** Fior di latte, corn biscuit & zabaione

Cocktail pairing options:
3 + 1 BASE €35 / PLUS €45 / Negroni WT €40

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STARTERS

- **Steak tartare “alla Rossini”** *(ideal with white truffle)* – Fassona beef tartare, foie gras, brown sauce & black truffle
- **Glazed suckling pig belly with honey and marinated cabbages**
- **Cusco x Barolo x Oaxaca** – purple corn *memelas*, pulled beef braised in Barolo, *mole poblano* & mascarpa cheese
- **BBQ eel, horseradish milk & crispy salad**
- **Poached egg, cardoon, celeriac & kale** *(ideal with white truffle)*

FIRST COURSES

- *Tajarin* pasta with ragù
- Guinea fowl *plin*
- **Risotto “con l’osso” à la Nino Bergese** *(ideal with white truffle)*
- **Peruvian Parihuela** – a spicy seafood soup
- **Melting *gnocchi alla bava*** *(ideal with white truffle)* – potato gnocchi, “tumin del mel” cheese, Castelmagno & gratinéed Fontina

MAIN COURSES

- Fassona beef cheek with Barbera Superiore and mashed potatoes

- **Venison, whisky & cigar** *(ideal with white truffle)* – **saddle of venison, Laphroaig jus, cigar Béarnaise &** *broccolo fiolaro*
- **Grey rabbit roll, turnip tops & polenta** *(slightly spicy)*
- **Catch of the day**, garlic, oil, chili & Jerusalem artichoke
- **Ipogeo** *(ideal with white truffle)* – **vegetarian dish with seasonal roots and vegetables recreating a Piedmontese "terroir"**

DESSERTS

- **Panna cotta "al palet"** *(ideal with white truffle)*
- **Monte Nero**
- **Pear, Barbera & breadsticks**
- **Smoked chocolate, mandarin & shredded coconut**
- **Fior di latte, corn biscuit & zabaione** *(ideal with white truffle)*
- **Our cheese selection**

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EXTRAS

Water €3 • Bread & cover charge €3 • Coffee €3
Corkage €20 • Cutting service €2

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PRICE LIST

1 COURSE
Starter €20 / First course €25 / Main course €30

- Dessert €10 / + Cheese €20

2 COURSES
Starter + First €35 / Starter + Main €40 / First + Main €45

- Dessert €8 / + Cheese €18

3 COURSES
Starter + First + Main €55

- Dessert €5 / + Cheese €15