

SUMMER MENU

STARTERS

IL "NOSTRO" VITELLO TONNATO - € 15

SLOW-COOKED VEAL WITH TUNA MAYONNAISE,
OIL AND CAPERS

BONITO AND COURGETTES - € 17

SERVED WITH MAYONNAISE, HERBS AND LEMON

CRUDO DI MARE - € 22

RAW DRY-AGED FISH ACCORDING TO THE DAY'S SPECIAL

TORRETTE DI ZUCCHINA - € 13

COURGETTES STUFFED WITH BURRATA CHEESE
WITH SEASONAL "DATTERINI" TOMATO SAUCE

SEMPLICEMENTE FASSONE - € 14

PIEDMONTESE BEEF CHOPPED SERVED RAW

Minimum order 2 courses (desserts excluded).

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FIRST COURSES

“IL TORTELLO DEL CASTELLO” - € 16

FRESH HANDMADE PASTA FILLED WITH REGGIANO
PARMESAN CHEESE, PEAR, ANCHOVIES AND MARJORAM

AGNOLOTTI DEL PLIN - € 15

HOMEMADE FILLED PASTA SERVED
WITH ROAST MEAT GRAVY AND BUTTER

RAVIOLI D'ESTATE - € 15

FRESH PASTA FILLED WITH EGGPLANT, PISTACHIOS, PINE NUTS, TAGGIASCA
OLIVES AND MINT, WITH CHERRY TOMATOES AND RICOTTA CHEESE

RICE, CAPERS AND SHRIMPS - € 19

RICE WITH PANTELLERIA CAPERS, LEMON AND SHRIMPS

LINGUINE ALLA BOTTARGA - € 18

GRAGNANO LINGUINE “AFELTRA”, WITH SLIGHTLY SPICY
DRIED MULLET ROE

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MAIN COURSES

STRACOTTO DI VITELLO - € 20

ROAST VEAL COOKED FOR 12 HOURS
AND SERVED WITH GRAVY

TATAKI DI RICCIOLA- € 26

AMBERJACK TATAKI, WITH SWEET AND SOUR GREEN TOMATOES
AND MIXED HERBS

FRITTO DI CALAMARI E GAMBERI - € 23

FRIED SQUID AND SHRIMPS WITH PICKLED LEMON AND MINT

PANCIA DI MAIALINO - € 20

PIG BELLY, SPICED GLAZE AND ROMAINE LETTUCE

SELEZIONE DI SALUMI - € 15

ASSORTED PIEDMONTESE CURED MEATS

SUMMER MENU

CHEESES

SELEZIONE DI 4 FORMAGGI PIEMONTESI - € 13

BLU DI PECORA (EWE'S MILK)

RASCHERA DOP (COW'S MILK)

BRA-CIUC (COW'S MILK)

CRU DI PECORA NERA (EWE'S MILK)

All food ingredients used in this menu are always purchased fresh and prepared in our kitchens in compliance with HACCP regulations.

Occasionally, some ingredients may be flash-frozen at -18°C to preserve their safety and original taste characteristics.

Please ask to see our ingredient register for detailed information, including the presence of allergens.

Cover and service charge - € 2