

## EVASIONE E TERRITORIO

EGGS AND EGGS SALAD  
PRAWNS AND MUST  
SCALLOPS, SEA URCHINS AND PEGORINO  
COD AND PORCINI MUSHROOMS  
"L'ALBESE"  
SQUIDS AND LEEKS  
EGG, SWISS CHARD  
"WHITE" RISOTTO  
PIGEON AND CABBAGES  
FRUITS AND VEGETABLES SOUP  
FRUIT TART

€ 220

## TRADIZIONE E INNOVAZIONE

COTECHINO & LENTILS  
PORCINI MUSHROOMS SALAD  
TURNIPS AND SAUSAGES  
COD, TOMATO SAUCE  
CARDOON AND CARDOON  
MITONATA SOUP  
POTATOES GNOCCHI, RICOTTA CHEESE  
BRAISED VEAL CHEEK  
PUMPKIN FLAN, ALMOND AND TANGERINES

€ 180

## LA DEGUSTAZIONE

SEASONED VEGETABLES  
SALAD 21, 31, 41...  
COD AND BROCCOLI  
POTATOES CREAM, LAPSANG SOUCHONG  
COTECHINO AND LENTILS  
VEAL SWEETBREADS, PORCINI MUSHROOMS  
RISOTTO PIEMONTE  
LAMB AND CAMOMILE  
"DESERT ROSE"

€ 180

THE MENU IS AVAILABLE FOR THE WHOLE PARTY.