



SECONDI

BRASATO AL BAROLO 29.

TAGLIATA WITH CORN, CHANTERELLES, CHARRED ONIONS
AND TRUFFLE VINAIGRETTE 31.

COTECCHINO IN GALERA WITH PUREE AND ROASTED CARROTS 27.

FRIED QUAIL WITH FAGIOLINI AND PIEMONTESE STUFFED PEPPERS 29.

GRILLED CALF'S LIVER WITH SWEET ONION TORTIERA
AND ACETO TRADIZIONALE 25.

VEAL CHOP SMOKED IN HAY WITH GIGANTE BEANS AND SPECK 45.

RIBEYE FOR TWO WITH POTATOES AND GORGONZOLA BUTTER 95.

TILEFISH WITH ENDIVE, FENNEL AND ORANGE VINAIGRETTE 29.

CONTORNI

SOUFFLE POTATOES 12.

PINZIMONIO 8.

POMODORI GRATIN 10.

FAGIOLINI WITH GARLIC CHIPS 8.

CRISPY POLENTA WITH CABBAGE AND ROBIOLA 8.

BRAISED DANDELION GREENS
WITH CANNELLINI BEANS AND PANCETTA 10.