



## STARTERS

Octopus, turnip and apple	18
Squid, peas, broad beans and warishita sauce	16
Veal tongue, radicchio and hazelnuts	16
Artichoke, black garlic, port and parsley	16

## FIRST COURSE

Risotto, rabbit liver, lemon and onion powder	18
Seirass ravioli, asparagus, mountain pasture fondue	16
Tamarin, veal ragout, cardoncelli and Piedmontese cheese	16
Spaghetti Benedetto Cavalieri, chicory and anchovies	16

## MAIN COURSE

Sirloin of beef, potato terrine and Trentino mountain cheese	20
Char, almond sauce, agretti and candied lemon	22
Quail, diavola sauce, escarole and spring onion	18
Loin of pork, plums and chicory	18

## DESSERT

Lemon chiboust	10
Chocolate, coconut and mango	10
Hazelnut millefeuille	10
Meringue and raspberry	10

Chef's free hand tasting menu 5 dishes (for the whole table)	60
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With matching 3 glasses of local wines	15
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With matching 3 great wine glasses	35
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