



STARTERS

Beef tartare with crunchy caper and mustard	€15,00
Veal with tuna sauce (cooked at low temperature)	€13,00
Veal carpaccio with Truffle	€15,00
Three king of "Tomino" with jams	€10,00
Seared octopus with potatoes cream	€15,00
Mixed coured Meats	€13,00

FIRST COURSES

Thin tagliatelle with truffle sauce	€13,00
Potatoes dumplings with typical Castelmagno cheese fondue	€12,00
Ravioli stuffed with burrata chees and datterino tomato confit	€13,00
Fusilli pasta whith pesto of basil and bufala chees	€13,00
Ravioli stuffed with 3 meats dressed with roast sauce	€12,00
Pasta calamarata with pesto of pistachios and swordfish	€13,00

MAIN COURSES

Braised beef in rosso canavese wine	€15,00
Lamb chops with aromatics herbs	€15,00
Slices of piemontese beef with seasonal vegetables	€18,00
Fillet of beef grilled	€22,00
Fresh tuna fish in sesame crust whit salad	€18,00
Grilled chicken breast	€12,00
Egg with black truffle	€12,00
Mixed of cheeses with honey and jams	€12,00