



Menù created
by Chef Diego Bertona

TASTING MENU

Our tasting menus are created by our Chef with seasonal ingredients, culinary excellences of Italian terroir.

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| 4 COURSE TASTING MENU | 85 |
| with wine pairing | 125 |
| 7 COURSE TASTING MENU | 105 |
| with wine pairing | 165 |
| 9 COURSE TASTING MENU | 125 |
| with wine pairing | 195 |

STARTERS

- * * Roasted pumpkin, blue cheese light mousse, chestnuts and raspberries (7,8,11) 26
Oven-roasted violet pumpkin with sesame and rosemary oil, blue cheese mousse, Hokkaido pumpkin puree, glazed chestnuts, raspberry vinegar gel and crispy raspberries
- * Fillet of Dry Aged Beef, red cabbage, apple and mustard (6,8,10) 30
Flavoured beef sashimi aged at home for 10 days, red cabbage salad, salted hazelnuts from Langhe Piedmont, quince jam and Pommery mustard, liquid & crispy green apple
- * Marinated char with nettles, mandarin, roman cabbage and peanuts (4,5,6) 28
Mountain char marinated with citrus fruits, gin and nettle powder, wild herb extract, mandarin vegetarian mayonnaise, Romanesco cabbage carpaccio, mandarin gel and sanded peanuts

* Vegetarian

* Gluten Free

Please kindly inform our staff of any allergies or intolerances as we do not guarantee the absence of cross-contamination of allergens. We invite you to contact the room manager for all the information relating to the product you want.

The list of allergens is at your disposal.

We inform you that some products can be frozen at origin or site (by rapid blast chilling) respecting the procedures pursuant to reg.CE852/04.

Rates are in Euros. VAT is included.

FIRST COURSE

- * Razza Rice 77, mushrooms, truffle and Mottarone toma cheese (6,7,9) 28
Traditional risotto from Novara, with fresh mushrooms (porcini, chanterelles), whipped with truffle butter, lovage, toma cheese from Mottarone and served with shitaki extract and fresh truffle
- Crispy gnocchi, cuttlefish, spinach and sea lemons (1,2,3,4) 30
Leonessa potato gnocchi, browned and crispy, with red cuttlefish ragu and capers, fresh spinach and sea lemon sauce
- Egg noodles, Piedmontese guinea fowl, chestnuts and flakes of Parmesan (1,3,8,9) 29
Cheese VaccheRosse aged 30 months
Egg noodles whipped with 'slow-cooked' guinea fowl and its sauce, chestnuts glazed with red wine, rosemary and shavings of 30-month-old Vacche Rosse parmesan cheese
- * A classic: Spaghetti Benedetto Cavallieri, Petrilli tomatoes, fresh basil (1) 26
*Time slows down in front of the simple flavor of a dish that warms our souls. Spaghetti and tomatoes. Traditions, home feelings, childhood memories. The time and place of a happy moment.
 As Federico Fellini would say: "Life is a combination of pasta and magic".*

Spaghettone Benedetto Cavallieri, Petrilli tomatoes, fresh basil

SECOND COURSE

- * Cod fish confit, Lake Orta saffron, gold and black garlic (4,7,11) 40
Faroe Islands cod fillet heart in 3 versions: cooked confit in milk on Lake Orta saffron mousse. Puffed fish skin with broccoli ragu and black garlic. Pannacotta with saffron and food gold.
- * Fish of the day, autumn vegetables and mushrooms, extra virgin emulsion (5,4) 42
Fish served with a warm emulsion of Ottobratico extra virgin olive oil, autumn vegetables and mixed mushrooms
- * Lamb rump, smoked potato mousse and sea buckthorn (7) 36
Italian lamb rump cooked at low temperature, glazed, and served on a smoked potato mousse, herbs and sea buckthorn gel
- * Loin of roebuck, chocolate, Timut pepper and cranberries (7,8) 38
Rosé sirloin served with its chocolate and Timut pepper sauce and a 'red' selection of vegetables and wild cranberries
- * * Selection of fresh and aged cheeses (7) 20

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