

APPETIZERS

POACHED EGG

Poached egg, artichokes sautéed with marjoram, mature Parmigiano reggiano cream sauce and crusty charcoal bread - 10

VEAL WITH TUNA MAYONNAISE - 12

TARTARE OF PIEDMONTESE STEAK

With stracciatella, hazelnuts and black truffle

BLACK RICE SALAD

Black rice, mixed salad leaves, smoked salmon, green beans*, cherry tomatoes, celery, almonds with a yellow pepper and basil dressing - 12

GOAT'S CHEESE SALAD

Goat's cheese, missed salad leaves, pumpkin chips, red apple, cranberries, pecan nuts with a dijon mustard and maple syrup dressing - 12

PLATTER OF LOCAL CHARCUTERIE AND CHEESES

With onion marmalade and honey - 15

Raclette

Locally produced charcuterie
Local potatoes
Rustic bread croutons
Organic pickled onions and gherkins

22 euro per person (min 2 pers)



POLENTAS

MOLINO FILIPPINI

WITH MARINATED SLOW COOKED SALT COD,
CRISPY ONIONS, TAGGIASCHE OLIVES - 22

WITH VEAL CHEEK IN NEBBIOLO WINE - 22

CONCIA WITH BUTTER AND CHEESE -14 

WITH SAUSAGE STEW - 14



BAGNA CAUDA

Anchovy garlic dip
Seasonal vegetables 22
Albese meat
Egg

MEAT DISHES

SERVED WITH STEAKHOUSE FRIES* AND SALAD

TOMAHAWK

Marinated and grilled to perfection 5 euro per 100g

PICANHA

250g of picanha steak with chimichurri sauce

NY STEAK

NY steak (sirloin) marinated in juniper and thyme, grilled and served with mountain herb butte - 25

SURF & TURF

180g of marinated sirloin seared and served with 3 prawns* - 26

FLORENTINE STEAK OF PIEDMONTESE HEIFER

Florentine steak of Piedmontese heifer, marinated and seared and served with Himalayan pink salt and Aldo Armato Alassio extra virgin olive oil - 39

SALAMELLA SAUSAGE KM 0

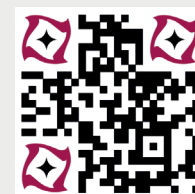
Grilled locally produced salameLLa sausage with honey mustard and caramelized onions - 16

SLOW COOKED RIBS

Slow cooked 500g of ribs glazed with teriyaki sauce, spring onion and sesame seeds - 19



SUSHI and more



DISCOVER HERE
THE COMPLETE
SUSHI MENU
ON RESERVATION

SUSHI

- Uramaki salmon with in and out salmon, philadelphia, avocado and salmon roe - 14
- Salmon maki with wasabi mayonnaise - 10
- Prawn* maki with avocado - 12
- Avocado maki with philadelphia and sesame seeds - 8
- Temaki with salmon, philadelphia, avocado and sesame seeds - 4.5

SASHIMI

- SALMON 10 pz (Salmone, ginger, wasabi, salsa di soia) - 12

POKÈ

- Salmon - 14
- Chicken - 12

Served with avocado in a bowl with sesame oil flavoured rice sushi, red cabbage, wakame*, edamame*, daikon, cucumber, carrots, nori, sesame seeds and soy sauce

QUESADILLA

- Grilled chicken - 12
- Prawns* - 14

With avocado, jalapeño, cheddar, lime and coriander and served with sour cream and mixed salad

FRESH PASTA



HOMEMADE

PUMPKIN GNOCCHI  WITH SMOKED TOMA
CHEESE SAUCE, WALNUTS AND DROPS OF 
BALSAMIC VINEGAR - 12

THREE ROAST RAVIOLI  IN GRAVY SAUCE - 12

FETTUCCINE  WITH WILD BOARD SAUSAGE
SAUCE DEMI GLACÉ WITH THYME AND
STUFFED LEEKS - 14

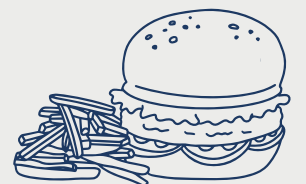
SOUP OF THE DAY - 8




VEG

BURGER

SERVED WITH STEAKHOUSE FRIES*
AND HOMEMADE BRIOCHE BREAD



CLASSIC

200 g beef burger made from local beef, gentilina lettuce, tomato and mayonnaise - 12

BARDO

200 g beef burger made from local beef, raclette cheese, cured bacon, sage braised onions, gherkins, gentilina lettuce, tomato and mayonnaise - 15

VEGGY


Beyond burger*, crispy onions, sundried tomatoes sauce, lettuce - 15

When there is a large turnout, it is not possible to make changes to the burgers



DESSERT - 5

ASK THE STAFF FOR THE DESSERTS OF THE DAY!

 Fresh pasta made by our chef, to ensure the highest quality is blasted and preserved.
Fresh raw materials used in the menu can be culled for better preservation.

Our fish for raw consumption is carefully selected and slaughtered in accordance with current regulations.

* Frozen product.

Vegetarian 

Cover charge 2.5