

# Il Ristorante “All’ Enoteca”

## *Starters*

- Fruits and vegetables marinated / € 25,00
- Thistle, anchovy, hazelnuts and egg / € 25,00
- Purple shrimp, smoked salad and lemon / € 38,00
- Rabbit sweet and sour / € 25,00

## *Dishes of decidedly elegant character*

- Escargot salad, hazelnut butter and parsley / € 25,00
- Roasted foie gras, citrus fruit and Madernassa pear / € 25,00
- The Fassone "from head to toe" / € 28,00
- "Finanziera" (traditional Piemontese dish with meat offals) / € 28,00

## *Pasta Dishes*

- Garlic, olive oil and spice Spaghettoni, with squid and mustard seeds / € 28,00
- Raw "ragout" gnocchi / € 20,00
- Plin ravioli with meat sauce or simply served on a napkin / € 20,00
- Ravioli with Guinea fowl, refined with Marsala / € 20,00
- Risotto with porcini mushroom and chamomile / € 20,00

## *Fish*

- Sea bream, artichoke / € 35,00
- Squids, potato cream, candied lemon and sea lettuce / € 35,00

## *Meat*

- Lamb, fresh fruit and honey / € 34,00
- Venison, black cabbage and fermented cocoa / € 34,00
- Roasted rib of steak, served pink, cooked in cherry wood embers / € 34,00

## *Selection of a farmers' cheese*

- 5 tastings / € 16,00
- 8 tasting / € 22,00