

MENU AT ENOTECA

Steamed purple shrimp, lemon béarnaise, and sauteed endives
38-

Fruits and vegetables marinated
30-

Snails, crispy frogs, parsley, lovage and green apple salad
30-

The Fassone "from head to toe"
30-

"Finanziera" (traditional Piedmontese dish with meat pffals)
30-

Plin ravioli with roast meat dressing or simply served on a napkin
25-

Sage sweetbread ravioli, black truffle and carrot juice
25-

Spaghettoni, sea urchin, pink grapefruit
30-

Square ravioli with Guinea fowl, refined with Marsala
25-

Turbot, white butter and fresh vegetables
40-

Fallow venison, grapes, peat whisky and fermented cocoa
38-

Grilled lamb, salted lemons and caper leaves
38-

Selection of farmers' cheese

5 tastings
16-

8 tastings
22-

Gianduja cake with mint ice cream
16-

Italian final
16-

Citrus and vanilla soufflé
Served for 2 people

Our ice-cream and sorbet
12-

TASTINGS AT ENOTECA

8 courses Inspired from the menu and the day's specials
110-

Tasting menu is served for the whole table

Tasting menu dishes can be served à la carte

Seared cuttlefish, romesco, and Taggiasca olive ice cream
35-

Carmagnola bell pepper
30-

Porcini, shank juices and star anise
30-

Foie gras, strawberries and rocket sandwich
18-

Gnocco filled with goat curd cheese, courgette flowers and black truffle
25-

Beefsteak tomato ravioli, vanilla and guanciale
25-

Veal in pan brioches, and hay in May
38-

Fig in leaf
16-

*If you like, you can replace the first course, second course and dessert with:
(served at least for 2 persons)*

Square ravioli with Guinea fowl, refined with Marsala

Fallow venison, grapes, peat whisky and fermented cocoa

Citrus and vanilla soufflè

Wine pairing

6 glasses
60-

Guests are kindly requested to notify staff
of any allergies or intolerances (under Reg. No. 852/04)