

Menu “Sei mezze”

Six half portions for a taste of our kitchen
(the course choice is the same for the whole table)

Farinata, sautéed fresh herbs, moisturized raisin and *stracciatella*

Swordfish slice in oil cooking, marinated bell peppers, paprika and black garlic powder

Warm borage and potatoes velouté, taggiasca olive pesto and fried basil

Tagliatelle with knife-edged beef and smoked aubergine purée

Piedmontese *scottona* roast beef, marinated watermelon and celery with rosemary,
olives, baked onion petals

Strawberries in Barbera, creamy white chocolate and cocoa crumble

Euro 90

Water, 3

Cover charge, 4