

Menu “Il Borgo”

The rural tradition of our estate
the course choice is the same for the whole table

Traditional Easter savory pie with wild herbs, soft cheese and quail eggs

Roasted carrot velouté with oil-poached scorpionfish, coconut milk,
monk’s beard herbs and lemon zest

Poached egg from our hens, spinach foam, charred ricotta and toasted almonds

Strawberries with Barbera Bruente wine, creamy white chocolate and cocoa crumble

Euro 83

Menu “Quattro Mezze”

To relive the historic recipes of Piedmont
the course choice is the same for the whole table

Knife-pounded Fassona beef tartare, asparagus, sour milk cream and grated egg yolk

Typical ravioli *del plin* three meats stuffed with *fondo bruno* meat sauce

Fassona beef cheek with its jus, spring onion in Barbera wine and creamy mashed potato

Semifreddo with Tonda Gentile hazelnuts from Piedmont,

Gianduja sauce and *sbrisolona* crumble

Euro 90