

Menu “Il Borgo”

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

Chestnut and potato soup with mushrooms and crispy leeks

Tagliatelle with Fassona beef ragù and porcini mushrooms

Poached egg with smoked provola cheese, black pepper, butter-sautéed baby spinach
and smoked bread crumble

Chestnut *foliage*, rum-infused mascarpone, chestnut ice cream and persimmon sauce

Euro 80

Menu “Quattro Mezze”

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

Vitello tonnato - veal topside meat with ancient tuna sauce and capers powder

Traditional ravioli *del plin* filled with three meats and served with “fondo bruno” meat jus

Pan-seared Guinea fowl breast with gin-braised fennel, star anise and vanilla-candied orange

Tarte tatin served with vanilla custard ice cream

Water 3 Cover charge 4