

Per cominciare

FASSONA BEEF TARTARE | 15

Served with its accompaniments
(9)

CAMEMBERT | 12

Camembert baked in a parcel with chestnut honey, pears and walnuts (recommended for 2 people)

(7, 8)

FRIED ANCHOVIES | 13

With apple cream, nori powder and fennel

(1, 3, 4)

SOUS-VIDE EGG | 12

Pumpkin, roasted chanterelles, porcini powder and Piedmontese Toma fondue

(3, 7)

TUNA CARPACCIO | 19

Marinated tuna carpaccio, oyster sauce, mustard, honey, fish roe, bottarga, fennel and peanuts

(3, 4, 5, 6, 7, 10, 14)

BRA SAUSAGE TOAST | 12

Toasted bread with Bra sausage and savoury zabaglione

(1, 3, 12)

[Extra truffle: 3€/g]

PORCINI FETTUCCHINE | 22

Metodo Massi fettuccine, porcini mushrooms and
parsley sauce
(1, 3, 7, 9)

PUMPKIN RISOTTO | 18

Pumpkin cream, Salva Cremasco fondue, crispy cured
ham and coffee powder

(7, 9)

WINTER BLACK TRUFFLE TAGLIOLINI | 20

Fresh egg pasta
(1, 3, 7, 9)

CACIO E PEPE RAVIOLI | 16

Tuscan kale powder and brown stock
(1, 3, 7, 8, 9, 12)

CALAMARATA | 24

Metodo Massi calamarata with sautéed tuna, Pachino
tomatoes and caper powder

(1, 4, 9)

TOMATO AND BASIL PACCHERI | 14

(1, 9)

[Extra truffle: 3€/g]

Primo

Secondi

MEAGRE FILLET | 26

With fish stock, pumpkin cream, toasted almond crumble and coffee oil

(1, 4, 7, 8, 9)

HERB-ROASTED COCKEREL | 18

Sous-vide cockerel with herbs, black truffle fondant potato and Tuscan kale crisps

(7)

ROASTED CELERIAC | 14

With vegetable bagna cauda cream, hazelnut tuile and apple cider vinegar reduction

(1, 7, 8, 9, 12)

VEAL CHUCK | 20

With celeriac and chestnut cream, braised radicchio and red vermouth jus

(9, 12)

ELEPHANT-EAR VEAL CUTLET | 40

Veal cutlet served with roast potatoes and fried sage, or rocket, cherry tomatoes and Grana shavings

(1, 3, 7)

FRIED SEAFOOD | 22

Squid, prawns and courgettes, served with lime mayonnaise

(1, 2, 3, 4, 14)