

Carta dei Plumentaria



MENÙ DELL'ORTO

Uovo poché

poached egg with seasonal vegetables, parmesan fondue and black truffle flakes (1, 3, 7)

Ramen vegetariana

with handmade "tajarin" pasta in vegetable broth, marinated quail eggs and garden delicacies (1, 3, 6)

Rape...

grilled red turnip with its sauce, celeriac cream and pickled turnip slices (1, 6)

Pera

pear cooked at low temperature, with fluffy zabaglione and amaretti biscuits



60 €

(bread and cover included, drinks not included)



MENÙ DELLA TRADIZIONE

Vitello tonnato

rosé veal rump roast accompanied by its traditional capers Piedmontese sauce (4)

Plin di Ugo Alciati

handmade agnolotti stuffed with meat, accompanied by roast sauce (1, 3, 7)

Guancia di vitello

veal cheek cooked at low temperature accompanied by polenta chips, potatoes cream, garden vegetables (7)

Panna cotta

served with orange sauce, star anise and hazelnut crumble (7)



65 €

(bread and cover included, drinks not included)



Wine pairing

A selection of 4 glasses of wine – 35 €



MENÙ DELLA ROCCA

Carpaccio di trota salmonata

trout carpaccio marinated with dill and juniper berries, accompanied by crème fraîche and its eggs (7)

Risotto con animelle

Creamed smoked butter risotto with sweetbreads shaded with whisky (7)

Petto d'anatra alla brace

grilled duck breast flavored with cardamom and orange peel served with duck stock with ginger, cream and black cabbage chips (1, 6)

Cioccolato

creamy dark chocolate, crunchy chocolate and raspberry gel (3, 7)



70 €

(bread and cover included, drinks not included)

Allergens: 1 gluten, 2 shellfish, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk, 8 nuts, 9 celeries, 10 mustard, 11 sesame seeds, 12 sulphur dioxide and sulphites, 13 lupin, 14 molluscs.

Dear customer, we inform you that some products can be frozen at origin or frozen on site (by rapid blast chilling) respecting the self-control procedures pursuant to reg. CE 852/04.