

Carta dei Plumentaria



MENÙ DELL'ORTO

Uovo poché

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

Tajarin peperone e miso

handmade "tajarin" pasta with cereal bread crumble and tropea onion air (1, 3, 6)

Carota alla brace

grilled carrot marinated in caraway seeds and pink pepper, yeast and soya cream, quinoa with shredded shiso (6)

Pesca cioccolato e amaretto

peach cooked at low temperature with dark chocolate mousse and amaretti biscuits (3, 7, 12)



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)

Lingua e bagnetto verde

fried beef tongue sandwich with Piedmontese green sauce, sprout salad and raspberry vinegar (1, 3, 7)

Panna cotta

served with red fruit crumble and rhubarb cooked in hibiscus infusion (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 and Alkekengi sauce

Bosco

White chocolate and porcini parfait, fior di latte ice cream, soya sauce and dill sponge (1, 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.