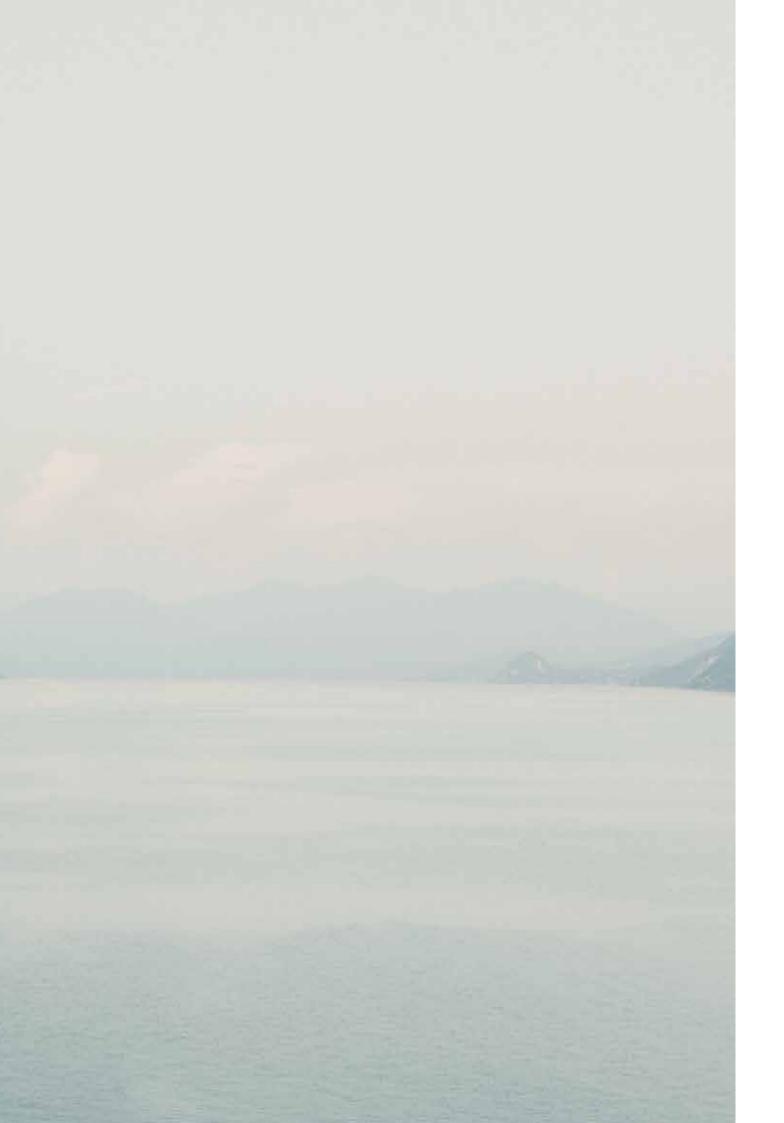
## ONLINE **DINNER MENU**









## SECOND COURSES \_

**\_\_\_\_\_** € **25.00** 

Tomato pappa, semolina timbale, baby vegetables and sprouts (1, 2, 9, 12)

Iberian pork pluma with caciocavallo cheese, and grappa-infused apple (3, 9, 12)

Guinea fowl supreme with its jus and roasted leek (3, 9, 12)

Stuffed baby squid, sweet potato cream, and wild fennel (3, 4, 5, 8)

Sliced young beef steak with pepper sauce (3, 9, 12)

Crispy-skinned sea bass fillet with artichokes and pendolino cherry tomatoes (5, 9)

All the second courses are served with potatoes and seasonal vegetables.

## DESSERTS € 10.00

"The Three Chocolates" deconstructed, soft hazelnut crumble and hints of star anise (2, 3, 9, 14)

Almond cream, cinnamon-scented pears, cocoa and ginger sand (2 - gluten-free and lactose-free)

Pistachio bars on a crispy biscuit with Passito wine gel (2, 3, 9, 14)

Warm Piedmontese cake with raspberry heart and Nocino sauce (2, 3, 9, 14)

Matcha tea shortcrust disc, pineapple cream and caramelized bananas (14 - gluten-free and lactose-free)

We would like to inform our guests that for any information regarding Allergens (numbers indicated in brackets next to each dish) you can consult the appropriate documentation, which will be provided on request by our staff. The reported claims, including the designations "gluten free" and "lactose free," cannot rule out possible contaminations.

We also inform you that to ensure constant quality some of our products may have undergone a process of blast chilling or be frozen at origin.