

With passion, care and patience

---

**Tasting Menu**

**Snacks**

A selection prepared by the kitchen team



**Seabass Crudo**

Compressed Peaches, Heirloom Tomatoes  
Java Pepper Dressing, Caper Shoots, Basil

***Il Fiore Langhe Bianco***



**Duck Terrine**

Confit Legs, Smoked Duck Breast, Foie Gras  
Chive Emulsion, Bitter Leaf Salad

***Il Baciato Monferrato***



**Stuffed Pappardelle**

Roasted Free Range Local Pork, Pancetta & Ricotta  
Goats Cheese Sauce, Grapes, Almond Crumb, Sage Oil

***Montebruno Barbera***



**Beef Fillet**

Mushroom Duxelle Stuffed Onion  
Parmesan Custard Tart, Roasted Onion Purée, Beef Jus

***Bricco dell'Uccellone Barbera***



**70% Chocolate Tart**

Hazelnut Frangipan, Fresh Oranges, Candid Orange  
Salted Hazelnuts, Orange Blossom Ice Cream

***Vigna Senza Nome Moscato d'Asti***



**Coffee & Petit Fours**

**€85 per person**

Kindly inform your server if you suffer from any food intolerances or allergies.