

PIEMONTE



1st October - 2nd November

COCKTAIL

PIEMONTE SOUR

*Maker Mark Bourbon, Frangelico, lemon, sugar
& Carlin de Paolo Nebbiolo*

175

STARTER

CARNE CRUDA

*Diced beef tenderloin, parmigiano reggiano, cep mushroom mayonnaise,
celery, onion & black autumn truffle*

215

PASTA

AGNOLOTTI DEL PLIN

*Agnolotti pasta filled with beef & pork meat,
butter sauce, parmigiano reggiano & white truffle*

395

MAIN COURSE

GRILLED TENDERLOIN

*200 gr. grilled beef tenderloin, truffle butter, red wine sauce,
buttered spinach & cime di rapa*

455

CHEESE

ROBIOLA

Served with white truffle honey

115

WINES

WHITE

2023 Cordero di Montezemolo, Langhe Arneis 160 / 695

RED

*2023 Ca' del Baio, Red Label, Langhe Nebbiolo 170 / 750
2019 Gaja Barbaresco 3800*

PROSECCO *Bonchelli Prosecco D.O.C 120*
 PERRIER-JOUËT *Grand brut Champagne 200*
 RICHARD JUHLIN *Non alcoholic sparkling 120*

PRE DINNER
DRINKS

BELLINI *Peach puré, peach liqueur & prosecco 145*
 LAVVENTURA SPRITZ *Martini Bianco & Cointreau, clementine & prosecco 155*
 ZERO SPRITZ *Non alcoholic spritz 85*

ANTIPASTI

IL PANE

POMODORO E BASILICO	95
<i>Tomato, basil, garlic & toasted focaccia</i>	
DEEP FRIED POLENTA	125
<i>Deep fried polenta, tomato pesto, parmesan cheese & Pecorino romano</i>	
RICOTTA	115
<i>Ricotta, almonds, olives, lemon, peperoncino & crostini</i>	
ARANCINE	4 st / 115
<i>Deep fried truffle & mushroom risotto</i>	

CRUDO

FENNEL & PARMESAN CHEESE	95
<i>Fennel, parmesan cheese dressing, walnuts & parsley</i>	
PESCE CON PEPERONCINO	115
<i>Pike perch, parsley, mint, olive oil, chili & lemon</i>	
ALICI MARINATE	95
<i>Pickled anchovies, grated tomato, garlic, chili & olive oil</i>	
SEA BASS & TOMATO	95
<i>Sea bass, tomato, lemon & chili</i>	

SALUMI ETC

SALAME TOSCANO	75
FENNEL SALAMI	85
TRUFFLE SALAMI	95
DOLCE BASTARDO / <i>Hand cut pork salami</i>	75
MORTADELLA	85
PROSCIUTTO DI PARMA	105
COPPA / <i>Dried & lightly smoked pork shoulder</i>	85
PARMIGIANO REGGIANO	75
OLIVES	65

CLASSIC STARTERS

GARLIC BREAD	105
<i>Parsley, basil, thyme, garlic & chili flakes</i>	
STRACCIATELLA	155
<i>Garlic fried green beans, chili, almond & bread crumbs</i>	
BURRATA	185
<i>Tomato, peperoncino, fennel pollen & basil</i>	
SPICY TUNA TARTARE	175
<i>Chopped line caught yellowfin tuna, cucumber, cress, citrus & chili dressing, lettuce & breadcrumbs</i>	
VITELLO TONNATO	185
<i>Veal roast beef, tuna dressing, parmigiano reggiano, caper berries & pickled artichoke</i>	
CARPACCIO	195
<i>Beef carpaccio, truffle mayonnaise, celery, parmesan cheese & deep fried capers</i>	

ANTIPASTO
MISTO

TONIGHTS SELECTION OF
ANTIPASTI

Olives, ricotta, fennel salami, prosciutto, arancine & fennel salad

For 2-3 people

535

MENU
DI AVVENTURA



For the whole table

ANTIPASTI

Fennel salami, ricotta & olives

PASTA

Spicy Vodka Fusillone

DOLCE

Sorbetto al limone

465



For the whole table

ANTIPASTI

Fennel salami, ricotta, prosciutto, arancine, olives & fennel salad

PASTA

Truffle pappardelle

MAIN COURSE

Grilled entrecote, truffle gnocchi, fried greens & tomato salad

DOLCE

Pineapple flambé

825

PASTA



TRUFFLE PAPPARDELLE	305
<i>Truffle, cep mushroom, parsley & parmigiano reggiano</i>	
SHRIMP BUCATINI	295
<i>Shrimps, white wine, garlic, roasted bell pepper butter, parsley & chili</i>	
LASAGNA	275
<i>Red wine braised chuck roll, ragu bolognese, 'nduja, bechamel sauce, provolone & parmigiano reggiano</i>	
SPICY VODKA FUSILLONE*	255
<i>San Marzano tomatoes, vodka, 'nduja & parmigiano reggiano</i>	

**Also available as a vegetarian dish*

MAIN COURSES

SUNCHOKE & TRUFFLE*	255
<i>Roasted sunchoke, sunchoke cream, fried mushrooms, cabbage, hazelnuts, gremolata, parmesan cheese & truffle</i>	
MELANZANE PARMIGIANA	245
<i>Aubergine, tomato sauce, provolone cheese, mozzarella & basil</i>	
BRANZINO	295
<i>Grilled sea bass, grilled lemon and roasted bell peppers with herb and garlic butter and tomato sauce</i>	
POLPO	315
<i>Grilled polpo, baked tomatoes, beans, chili, garlic, gremolata & shellfish sauce</i>	
PORK CHOP	285
<i>Grilled Swedish pork chop on the bone, cabbage, savoy cabbage, cream, parmesan cheese & gremolata</i>	
ENTRECOTE	355
<i>250 gr. grilled Swedish entrecote, gremolata, truffle mayonnaise and tomato- & sage jus</i>	

**Also available as a vegan dish*

TROLLEY SERVICE

ROASTED CHICKEN WITH CHILI & GARLIC	695
<i>Roasted whole chicken with peperoncino & garlic. Grilled lemon, garlic fried greens & sauce suprême with thyme & garlic (rec. for 3-4 people)</i>	
DRY AGED SIRLOIN STEAK ON THE BONE	985
<i>800 gr. grilled Swedish dry aged sirloin, truffle mayonnaise, tomatoes and tomato- & sage jus (rec. for 2-3 people)</i>	

SIDE ORDERS

Side orders for your main course

CAESAR SALAD / <i>Classic Caesar salad</i>	95
POMODORI / <i>Tomato, onions & balsamic vinegar</i>	85
FRIED GREENS / <i>Fried greens with garlic</i>	85
GREEN LEAF SALAD / <i>Lettuce & balsamic vinegar</i>	65
ROASTED POTATOES / <i>Roasted potatoes</i>	55
TRUFFLE GNOCCHI / <i>Gnocchi, cream & truffle</i>	125

HEAD CHEF - LAURA MARINO | RESTAURANT MANAGER - EMMA GUDMUNDSSON

DO YOU HAVE ANY ALLERGIES? TALK TO YOUR WAITER WHO WILL GUIDE YOU THRU YOUR VISIT!

THIS IS A CASH FREE ESTABLISHMENT

DESSERTS



PANNACOTTA CON VANIGLIA

Vanilla pannacotta with salted caramel

95

GELATO

VANILLA ICE CREAM
HAZELNUT ICE CREAM
COCONUT ICE CREAM
FIOR DI LATTE
MANGO SORBET
DARK CHOCOLATE ICE CREAM

2 SCOOPS / 105

SORBETTO AL LIMONE

Lemon sorbet

85

GRANITA

Campari & blood orange

75

OLIVE & ALMOND CAKE

Olive oil cake with orange & almonds. Served with whipped cream

125

TORTA DI CIOCCOLATO

*Chocolate tarte, raspberry compote
& whipped cream*

135

CIOCCOLATINO

*Salted fudge chocolate praline with
almond or rosemary*

45



GRANDE

For 1 - 2 people

TIRAMISU CLASSICO

*Savoiard crackers, mascarpone,
coffee & liqueur*

195

LEMON & RICOTTA CAKE

*Ricotta cake, mascarpone
cream & meringue*

155

TABLESIDE

For 2 people or more

PINEAPPLE FLAMBÉ

*Pineapple flambé, pistachios, black pepper,
Galliano, grappa & vanilla ice cream*

FOR 2 P. 255
FOR 4 P. 455

BOMBA

*Raspberry & mint gelato, pistachio dacquoise
& meringue*

FOR 2-4 P. 355



SWEET WINE & LIQUEUR

MOSCATO D'ASTI

85

LIMONCELLO

120

VIN SANTO

175

AFTER DINNER COCKTAILS

CAFÉ STREGA

*Strega liqueur, coffee, cream
& nutmeg*

155

ESPRESSO MARTINI

*Absolut Vodka, Borghetti coffee liqueur,
espresso & sugar*

175

PINEAPPLE SORBET COCKTAIL

*Italicus, prosecco &
pineapple & mint sorbet*

155