

Starters

*Fassona beef tartare,
Syrup of Nebbiolo wine, crunchy celery and kataifi pasta*
18

*Veal Carpaccio, foie gras ,
Red onion dressing*
18

*Chickpea Tacos, pulled pork , honey and mustard sauce,
Potato and crispy onion*
18

Mix starter Oca Bianca
Single 26 - To share 38

Vegeterian

*Potato cannoli with prescinseua cheese and pesto sauce,
Sautéed Zucchini, stracchino cheese and mint*
16

From the Sea

*Purple Santa Margherita's Shrimp,
Fried courgette flower, spinach sauce, bisque, burrata cheese and tomato*
30

First course

Pasta

*Home made Maccheroni,
Carbonara Foam, speck of goose, orange zest*

18

*Home made Ravioli
filled with Fassona beef ragout,
Spinach and Parmesan sauce,
Butter, sage and paprika*

20

*Home made Taglierini,
Black Truffle, caciotta cheese and lemon*

25

*Spaghetti Mancini,
Sea urchins,
Purple shrimp bisque and coconut bechamel*

min. for 2 people

32 pp

Main course

*Vallespluga Cockerel,
Lemon mashed potato, seasonal vegetables and the jus*
25

Corn and chard Tigelle, braised veal, date tomatoes dressing, sweet and sour sauce
25

*Foie Gras, red wine, sweat bread,
Caramelized pineapple and tomato water*
26

*Fassona beef fillet,
Barbera wine reduction, mashed potato and spinach*
35

*Tournados Fassona beef fillet ,
Foie Gras, Madeira sauce and black truffle*
48

Meat to share

T-bone Fassona piemontese 80€/kg

Chateaubriand 18€/hg

From the sea

*Mediterranean style Amberjack fish fillet,
Potato chips and basil olive oil*
30

Side dish

Mix salad 8

Daily grill vegetables 7

Roasted potato 5

Dessert

*Tiramisù Oca Bianca
with cantucci biscuits*

10

Recioto della Valpolicella - Angelorum 2020 Masi 9

*Cheesecake with raspberry gel and Brontè's Pistacchio cream,
Choopped roasted hazelnuts*

12

Passito di Pantelleria - Giardino Pantesco 2023 Pellegriño 8

*Dark chocolate Mousse orange-scented ,
Cocoa sponge- cake with berries*

10

Vino Chinato DWNL 9

*Caramelized Pineapple cubes,
Coconut pastry cream and Dacquoise biscuit*

10

Moscato d' Asti 2024 - Traversa 6

Artesanal Basil Sorbet from Genova Prà

7