

# Cucina Piemontese

## APPETIZERS

### **Bagna cauda con verdure fresche**

Anchovies stew, fresh dip vegetables, butter and wine

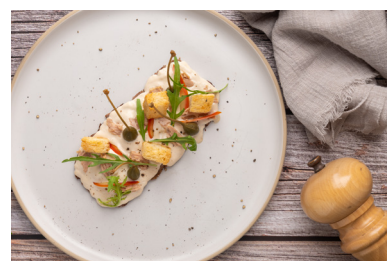
390



### **Vitello tonnato**

Crispy bread with sauteed air dried pork cheek and sage, caramelized onion in white wine vinegar and fresh rocket leaves

590



## MAINS

### **Cagliette burro e salvia**

Homemade cagliette gnocchi with Pancetta in butter and sage sauce

420



### **Pollo alla Marengo con gamberone**

Pan sautéed chicken thighs with tiger prawns, lemon, rosemary, plum tomato

690



## DESSERT

### **Salame di cioccolato**

Chocolate with cookies, vanilla sauce

320

