

Cuisine is an alliance
of the heart and our own convictions.

A handwritten signature in black ink, appearing to read "Michelangelo". The signature is stylized with large, sweeping loops and a horizontal line extending to the right.

It's the very representation of the way I understand life. **MAD100% NATURA** literally means "crazy for nature". It means sublimating the vegetable element even with the support of animal proteins.

On this path there is far more than the simple arrangement of a plate. You'll discover the instant a herb was harvested, the high mountain sun, the seasons of the hunt, the patience of fishermen, the silence of the winter and the muted explosions of spring. The scents of the woods and the land in its every form and guise.

You'll find the sense in the choice of a raw material, the transcendental ties that bind me to an ingredient, the commitment of the small farmers and breeders whose work is so hard that only true passion can justify it.

Pure craftsmanship.

MAD100% NATURA

Euro 350

TEN FREE-FORM CREATIONS WITH WHICH I TALK ABOUT
THE EVOLUTION OF MY COOKING.

PAIRING WITH 7 GLASSES OF WINE

Euro 180

PAIRING WITH 5 GLASSES OF CHAMPAGNE

Euro 200

MENU FOR ALL DINERS AT THE TABLE

The truffle is a fungus, a whiff, a thrill. It is becoming rarer and rarer. It loquaciously speaks to our eyes with its shape and our nose with its scent in a way that stands out unmistakably amidst thousands of others.

Truffles are gathered, eagerly sought and desired but never cultivated. They follow the rules of nature. They draw life from the tree that offers them everything, the sky that conditions their development and the earth that befriends them. Quite remarkably, the conditions that are most adverse to us humans are the most prolific for them. They thrive in rain, humidity and cold temperatures.

They are harvested, delicately, at night, when the world is quiet. Keen, well-trained noses are required to do it because it is in the very essence of truffles to hide. In a precious coffer of earth and roots, under a layer of leaves, in the middle of a forest, in the shade of a hazel, an oak or a chestnut tree.

Because nature always finds a way to be admired.

BEST OF ORO BIANCO

Euro 280

MUGO

Euro 90

Scampo*, toasted pine nut sauce, and mountain pine oil.

S'8TERRA

Euro 60

Cherasco-style snail* fricassee, mousseline from Bisalta, icterine infusion.

PANE E MORTADELLA

Euro 55

Thin sheet of pasta cooked in mortadella extract, infused with
Pondicherry pepper.

RADICI

Euro 55

Risotto cooked in celery root extract, with a light infusion of bagna
cauda.

MARBLE

Euro 70

Kombu-studded scallops* with sweet lardo sauce.

SALTIMBOCCA ALLA PIEMONTESE

Euro 80

Sweetbread* prepared like a Piedmontese-style saltimbocca with truffé
sauce.

LABRUSCA

Concord grape sorbet, beetroot sheets, and combawa sauce.

PARIS

Euro 35

Hazelnut daquoise, Guatemalan coffee ganache, hints of undergrowth.

ALBA WHITE TRUFFLE

PRICE BASED ON DAILY QUOTE

“DAL ROERO ALLE LANGHE” 5 GLASSES OF WINE Euro 160

“SFUMATURE DI PINOT NERO” 4 GLASSES OF WINE Euro 180

“AUTUNNO IN VERTICALE” 4 GLASSES OF WINE Euro 200

MENU FOR ALL DINERS AT THE TABLE

Travel helps us understand who we are. Growing and travelling, I've understood that I have a constant need to be surrounded by stimuli, to see new things and draw inspiration, ask questions and question myself. To prepare empty luggage destined to return full, to taste, to visit every corner of the globe, to steal as much as I can with my five senses.

I define myself a traveler, not like someone with perpetually itchy feet, but like someone who feels in perpetual motion, not just physically, but with the mind as well. I love the idea of discovering new flavours as I travel around the world, and bringing them home, sometimes even forgetting them, and waiting for them to come back to mind at just the right moment.

The vegetable garden and the greenhouse are both part of this **VOYAGE**: it's there that I take everything I find on my pilgrimage, discovering how a seed can produce a different fruit according to the conditions it grows in. This makes my travels unique, and my cuisine as well.

VOYAGE

Euro 280

CENTALLO

Centallo beans, sea cheek lard and roasted squid sauce.

Euro 60

DETROIT

Beetroot cooked en papillotte, plant-based milk, and tangy seasonings. Euro 50

CANTO DEL BOSCO

Porcini ravioli, forest dashi.

Euro 60

TANNICO

S. Massimo reserve risotto cooked in strawberry grape and garum extract. Euro

Euro 55

CADIZ

Red mullet fillet, chorizo, and Roteña-style sauce.

Euro 75

BARBACOA

Barbacoa-style lamb churrasco cooked in a marna di langa stone pib.

Euro 80

HUAKIWI

Kiwi in its essence, sumac powder, and Thai coconut foam.

VICTORIA

Salumi of Victoria pineapple, roasted pineapple and Tahitian vanilla sorbet. Euro

Euro 35

PAIRING WITH 5 GLASSES OF THE JOURNEY

Euro 180

PAIRING WITH 6 GLASSES OF WINE

Euro 160

MENU FOR ALL DINERS AT THE TABLE

PER FINIRE IN DOLCEZZA

PERSECA

Peach in red wine, verbena foam and smoked piment doux.
Euro 35

THAI-SIAM

Confit mango palette infused with passion fruit and banana, coconut and sticky rice
guimauve.
Euro 35

TARTE SOUFFLE'

Creamy vanilla chocolate, peanut praline, vanilla ice cream.
Euro 35

PARIS

Hazelnut daquoise, Guatemalan coffee ganache, hints of undergrowth.
Euro 35

VICTORIA

Salumi of Victoria pineapple, roasted pineapple and Tahitian vanilla sorbet.
Euro 35

DAL PASCOLO

Selection of four alpine and transalpine cheeses, mustards and cereal bread.

Euro 30

Selection of seven alpine and transalpine cheeses, mustards and cereal bread.

Euro 40

We ask our guests to communicate any food allergies or intolerances.

Upon request, staff are available to provide specific information about the possible presence of allergens in any food we administer/market.

However, it should be noted that in some cases, due to objective needs, the activities of trade, preparation and administration of food and beverages may involve sharing of areas and tools.

Therefore, the possibility of food coming into contact with other food products, including other allergens, cannot be excluded.

We inform our customers that some products are treated with the rapid reduction of temperature (pursuant to Reg.CE n.852/04).

The products marked with a * are frozen:

the products reach in a very short time the temperature of -18 °C.