



SERVED FROM

12.30 PM TO 2.30 PM

7.15 PM TO 09.45 PM



STARTERS

RAW "FASSONA" BEEF TARTARE, MUSTARD MAYONNAISE AND HONEY FROM "LANGA"

20 EURO

"CUNEO DOP" RAW HAM MATURED 30 MONTHS, SMALL "FOCACCIA" BREAD WITH ONION

24 EURO

"PAPPA AL POMODORO", TUSCAN TOMATO BREAD SOUP WITH BUFFALO RICOTTA FROM PIEDMONT
AND CRISPY "CARASAU"

20 EURO

TRADITIONAL "VITELLO TONNATO" THINLY SLICED VEAL WITH TUNA AND MAYONNAISE SAUCE

22 EURO

"FISH & CHIPS"GINGER AND CURRY SAUCE***

30 EURO



FIRST DISHES

HOMEMADE TAGLIOLINI PASTA WITH OUR BEEF RAGOUT SAUCE
(PASTA MADE TRADITIONALLY WITH 40 EGG YOLKS)

22 EURO

TRADITIONAL HOMEMADE "PLIN" RAVIOLI FILLED WITH 3 ROASTED MEATS
(BEEF, PORK AND VEAL) & "MARSALA" FLAVOURED GRAVY SAUCE***

25 EURO

FRESH "TORTELLI" FILLED WITH "ROBIOLA DI ROCCAVERANO"
CHEESE, CRISPY CUNEO "PROSCIUTTO" HAM, AND BAROLO WINE REDUCTION***

26 EURO

PAN-BAKED EGGPLANT "PARMIGIANA"

20 EURO



BISTROT SUNSÌ
SERRALUNGA D'ALBA

SECOND DISHES

BEEF STEAK, POTATO RÖSTI, AND ZUCCHINI "SCAPECE"

30 EURO

ROASTED OCTOPUS, DILL CREAM, FRIED CHICKPEA, AND SAUTÉED

ESCAROLE WITH PINE NUTS AND RAISINS*

30 EURO

GRILLED LAMB CHOPS "SCOTTADITO" STYLE,

SWEET AND SOUR "CARMAGNOLA" PEPPERS**

28 EURO

ROAST SPRING CHICKEN WITH DIJON MUSTARD, SALAD, AND NEW POTATOES

26 EURO

SNAILS GRATINATED BOURGUIGNONNE STYLE***

26 EURO



TASTING MENU

CHEF'S WELCOME

RAW MEAT TARTAR AND VEAL SLICES WITH TUNA, ROASTED PEPPERS IN ANCHOVY SAUCE

RAVIOLI DEL PLIN WITH THREE ROASTS WITH MARSALA BROWN BASE***

ROAST SPRING CHICKEN WITH DIJON MUSTARD, SALAD, AND NEW POTATOES

PAVLOVA WITH "VIGNA" PEACHES

85 EURO PER PERSON
(MINIMUM DUE PERSONS)

TERRITORIAL WINE PAIRING

€50 PER PERSON

ENJOY 5 GLASSES OF WINE

THOUGHTFULLY SELECTED BY OUR IN-HOUSE SOMMELIER TO COMPLEMENT YOUR MENU AND PERSONAL PREFERENCES.

ALL WINES ARE EXCLUSIVELY SOURCED FROM OUR OWN BENI DI BATASIOLO PRODUCTION, SHOWCASING THE RICHNESS OF OUR TERRITORY.



BISTROT SUNSÌ
SERRALUNGA D'ALBA

OUR DESSERTS

CLASSIC COFFEE TIRAMISU
12 EURO

PIEDMONT CUDDLES... A TASTING OF LOCAL MINI DESSERTS
14 EURO

PAVLOVA WITH "VIGNA" PEACHES
14 EURO

CHEESECAKE WITH WHITE CHOCOLATE, GINGER & CARAMELISED PINEAPPLE
14 EURO

CREAM CARAMEL WITH LAVANDER BISCUIT
14 EURO

**A SELECTION OF MATURE PIEDMONT CHEESES FROM
BEPPINO OCCELLI**
(CHEESES FROM THE PIEDMONT VALLEY)
26 EURO

DESSERT WINE

MOSCATO D'ASTI BOSC DLA REI 2023
€8,00

PIEMONTE MOSCATO PASSITO "MUSCATEL TARDÌ" 2020
€12,00

BAROLO CHINATO
€10,00

Food allergy information: certain dishes may contain one or more of the 14 allergens designated by EU regulation n° 1169/2011. For further information on ingredients and allergens, please consult the appropriate documentation that will be provided by our staff upon request. * Frozen product. ** In the absence of fresh products, the service will be provided with high-quality frozen products. *** Some products purchased fresh are stored at low temperatures to ensure quality, freshness and availability.