



SERVED FROM

12.30 PM TO 2.30 PM

7.30 PM TO 10.00 PM

SMALL
LUXURY
HOTELS
OF THE WORLD



ANTIPASTI

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

18 EURO

"CUNEO DOP" MATURED RAW HAM 28 MONTHS, SMALL "FOCACCIA" BREAD WITH TOMATO

22 EURO

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

22 EURO

SAVORY "CAPPUCCINO" WITH ASPARAGUS, 65° EGG,
LIGHT PARMESAN CHEESE FOAM & BLACK TRUFFLE

24 EURO

VEALS TONGUE SERVED WARM IN GREEN HERBS SAUCE, SWEET & SOUR PEPPERS & ANCHIOVIES*

20 EURO



PRIMI PIATTI

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 *

24 EURO

"TROFIE" PASTA WITH BASIL PESTO SAUCE, GREEN BEANS & POTATOES *

22 EURO

MACCHERONI PASTA WITH FRESH WILD MUSHROOMS & SAUSAGE MEAT *

22 EURO

SEASONAL VEGETABLE "MINISTRONI" SOUP *

20 EURO



SECONDI PIATTI

GRILLED BEEF CUT SLICES, ROCKET SALAD, TOMATOES & PARMESAN FLAKES

26 €

MEDITERRANEAN-STYLE SEABASS FILLET*

32 €

BREAST FILET OF DUCK SEARED, RED ONION, POTATO MILLEFEUILLE
& PEACH WITH RED PEPPER *

28 €

SHOULDER OF LAMB INFUSED WITH HERBS, MIXED GREENS VEGETABLES*

26 €

"MELANZANA ALLA PARMIGIANA" AUBERGINE PARMESAN
WITH SALTED SICILIAN RICOTTA CHEESE *

22 €



TASTING MENU

SAVORY "CAPPUCCINO" WITH ASPARAGUS, 65° EGG,
LIGHT PARMESAN CHEESE FOAM & BLACK TRUFFLE

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

BREAST FILET OF DUCK SEARED, RED ONION, POTATO MILLEFEUILLE
& PEACH WITH RED PEPPER *

SILKY PANNA COTTA WITH THYME AND GINGER APRICOTS

€80 PER PERSON

(THE TASTING MENU IS SERVED FOR THE ENTIRE TABLE)

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 TIRAMISU

€12

HAZELNUT CAKE WITH CHILLED MARSALA "ZABAIONE"

€14

SALTED CHOCOLATE CREAM WITH ROSE AND RASPBERRY

€14

COCONUT AND LIME "SEMIFREDDO" PARFAIT WITH EXOTIC FRUIT SAUCE

€12

SILKY PANNA COTTA WITH THYME AND GINGER APRICOTS

€12

A SELECTION OF MATURE PIEDMONT CHEESES FROM
PEPPINO OCCELLI

(CHEESES FROM THE PIEDMONT VALLEYS)

26 EURO.

DESSERT WINE

MOSCATO D'ASTI BOSC DLA REI 2023 BATASIOLO

€8,00

PIEMONTE MOSCATO PASSITO "MUSCATEL TARDÌ" 2020 BATASIOLO

€12,00

BAROLO CHINATO BATASIOLO

€10,00





INFORMATION

Some dishes may contain one or more of the **14 allergens** listed in **EU Regulation No. 1169/2011**.

For any information regarding **ingredients and allergens**, please consult the specific documentation available upon request from our staff. In the absence of fresh products, the service may be guaranteed using **high-quality frozen products**. * Products marked with an asterisk (*) have been **blast chilled to -18°C** or were **purchased frozen**.