

# IL REFETTORIO

l'essenza del ristorante

## MENU

### STARTER

Sant'Ilario prosciutto aged 36 months with crunchy focaccia and sweet and sour vegetables (1, 5).	€ 24,00
Fried Chianina tartare "Macelleria Fracassi" with kefir sauce and radishes (4, 7).	€ 24,00
Poached "Mountain Egg" with asparagus foam, crunchy "pur pur" bread and wild hops, Wagyu bacon and beetroot powder (1, 3, 5, 7, 8).	€ 20,00
Seafood tasting with squid tartare, lime marinated scampi and oyster from the mouth of the Pò (2, 14).	€ 28,00
Grilled musky octopus with dandelion and bagna cauda (4, 7, 14).	€ 24,00
Lemongrass scented crab with "Baerii Kala" caviar (2, 3, 4, 6).	€ 30,00
Castraure with Alpine salad, goat robiola and cream of confit cherry tomatoes (7).	€ 18,00

### ARTISAN PASTA

Tagliolini with smoked butter and seasonal truffle (1, 3, 7).	€ 28,00
Potato gnocchi with cream of wild spring sprouts, asparagus, Parmigiano Reggiano fondue and balsamic vinegar (1, 3, 7).	€ 22,00
Cappelletti stuffed with Wagyu Juku (old cow) meat with aromatic demi-glace and truffle pearls (1, 3, 6, 9).	€ 24,00
Egg paccheri with plankton and seafood ragù (1, 2, 3, 4, 9, 14).	€ 24,00
Shellfish Ravioli Trilogy with Abruzzo Saffron Sauce and Sea Grapes (1, 2, 3, 4, 7, 10).	€ 24,00

### FROM THE GRILL

Grilled octopus on black garlic and potato foam, capers powder and tomatoes umami (7, 9, 12, 14).	€ 28,00
Grilled slice of sea bass or Adriatic fish, aubergine and lentil foam with potato millefeuille and sour cream (4, 7).	€ 34,00
Roasted guinea fowl "Laura Peri" selection with aromatic berries, frothy artichoke and seasonal vegetables in saor (7).	€ 32,00
Curried chickpea patties with tarragon and broccoli (1, 3, 5).	€ 22,00
Piedmontese Fassona fillet "Cazzamali" selection with mustard sauce and mashed potatoes with basil (200g) (7, 9, 10).	€ 32,00
Wagyu Juku Old Cow "Miyabi" ribeye, with vegetables and a glaze of its gravy (140g) (6, 9).	€ 50,00
Fiorentina style steak/fillet (based on availability) of Chianina "Macelleria Fracassi selection" with grilled vegetables.	€ 9 HG
Mini burgers tasting made with Tuscany Chianina "Macelleria Fracassi" and Piedmontese Fassona "Cazzamali" selection with plantain chips, kaffir lime mayonnaise and seasonal vegetables (1, 3, 5, 6, 7, 8).	€ 35,00

Cover charge and basket of artisanal bread made with selected and naturally leavened organic flours	€ 4,00
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N.B. In our dishes there may be some products considered for some ALLERGENS.  
This presence is possibly signaled for each dish by means of numbers which refer to the list published below.  
If you are subject to any food allergies, we kindly ask you to always inform our service staff in any case.

#### Lista degli allergeni / Liste des allergènes / List of allergens:

- 1 - glutine/gluten, 2 - crostacei/crustacés/crustacean, 3 - uova/oeufs/egg, 4 - pesce/poisson/fish, 5 - arachidi/arachides/peanuts, 6 - soia/soja/soy,  
7 - lattosio/lactose, 8 - frutta a guscio/fruits à coques/nuts in shell, 9 - sedano/celery/celeriac, 10 - senape/moutarde/mustard,  
11 - semi di sesamo/graines de sésame/sesame seeds, 12 - solfiti/sulfites, 13 - lupini/lupin/lupins, 14 - molluschi/mollusques/shellfish