

IL REFETTORIO

l'essenza del ristoro

MENÙ

STARTER

Fried Wagyu "Miyabi" tartare in lentil crust with red pepper zabaione (1, 3, 5, 7)	€. 24,00
Musky octopus, glasswort and "bagna cauda" (a piedmontese dip made with garlic, anchovies butter and olive oil) (1, 2, 4, 5, 7, 12, 14)	€. 24,00
Flambèed scallops on coral foam, lumpfish roe and burnt lemon (1, 2, 4, 5, 7, 12, 14)	€. 24,00
Smoked tuna cheviche with citrus fruits foam and sweet and sour Tropea onion (4, 5, 6, 8, 14)	€. 22,00
Lemongrass scented crab with Tropea onion "in saor" cream and "Baerii Kala" caviar (1, 2, 3, 4, 12)	€. 30,00
Sant'Ilario raw ham aged 36 months with crunchy rye focaccia and tzatziki sauce (1, 7)	€. 24,00
Poached "Mountain Egg" with porcini mushroom, "pur pur" bread crumble, Wagyu "Miyabi" cured pork jowl and black truffle (1, 3, 7)	€. 24,00
Tomato gaspacho, mixed sprouts and fried "carasau bread" (1, 3, 7)	€. 20,00

ARTISAN PASTA

Gnocchi stuffed with aubergine and lovage on chargrilled carrot cream, parmesan fondue and Extra-Vecchio balsamic vinegar aged 50 years "Acetaia Sereni" selection (1, 3, 7, 12)	€. 24,00
Fresh egg pasta "Spaghetti" with butter, lime, anchovy sauce, Cantabrian anchovies and herring eggs (1, 3, 4, 7)	€. 24,00
Cold spaghetti with sea urchin, marine plankton, mussel water gel and lumpfish roes (1, 3, 4, 14)	€. 24,00
Bucatini pasta with amatriciana sauce made with Wagyu cured cow cheek and "Piennolo" cherry tomatoes (1)	€. 24,00
Cappelletti pasta stuffed with seafood ragout served with prawn bisque and sea grape algae (1, 2, 3, 9, 14).	€. 24,00

FROM THE GRILL

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, 7, 8, 11)	€. 35,00
Piedmontese Fassona fillet "Cazzamali" selection with mustard sauce, potato with dill sour cream and chives and Wagyu "Miyabi" cured pork sowl (200g) (7, 10, 12)	€. 30,00
Piedmontese Fassona rib steak "Cazzamali selection" with grilled vegetables (for 2 persons, 1Kg minimum)	€. 9 HG
Fiorentina style steak/fillet (based on availability) of Chianina "Macelleria Fracassi selection" with grilled vegetables (for 2 persons, 1Kg minimum)	€. 9 HG
Curry chickpea patties with tomato and green sauce (1, 3, 5)	€. 22,00
Grilled octopus on black garlic potato foam, capers powder and red datterino umami (4, 7, 9, 12)	€. 28,00
Wagyu "Miyabi" ribeye with baby vegetables flavored with aromatic herbs and glaze of its gravy (140g) (6, 9)	€. 50,00
Lightly smoked sole with porcini mushrooms and black truffle (4, 7)	€. 28,00
Cover charge and basket of artisanal bread made with selected and naturally leavened organic flours.	€. 3,00

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