



## APERITIVI

### APEROL SPRITZ

Aperol, Prosecco, Soda  
€ 11,00

### CAMPARI SPRITZ

Campari, Prosecco, Soda  
€ 11,00

### HUGO SPRITZ

Liquore al Sambuco, Prosecco, Soda, Menta  
€ 11,00

### BELLINI

Prosecco, Succo di pesca  
€ 14,00

### KIR ROYAL

Champagne, Creme de cassis  
€ 14,00

### FLÛTE DI FRANCIACORTA DOCG

€ 9,50

### NEGRONI

Campari, Vermouth rosso, Gin  
€ 14,00

### NEGRONI SBAGLIATO

Campari, Vermouth rosso, Prosecco  
€ 14,00

### AMERICANO

Campari, Vermouth rosso, Soda  
€ 14,00

### GIN TONIC

Gin, Acqua tonica  
€ 14,00

### LAST HALL FASHIONED

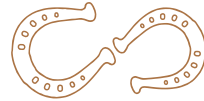
Bourbon infuso al caffè, chocolate bitter, zucchero  
€ 14,00

### FLÛTE CHAMPAGNE

€ 12,50

5% service charge will be added to the above prices

# TO START YOUR MEAL



🌱 Low-temperature cooked egg Parmigiana style and basil cream (3, 7)  
€ 20.00

Beef tartare, rocket pesto and parmesan wafer (5, 8)  
€ 22.00

Veal with tuna sauce, katsuobushi and caper powder (6, 4)  
€ 22.00

Seared scallops\*, beetroot cream, balsamic and polenta chips (14)  
€ 22.00

🌱 Composition of cooked and raw seasonal vegetables, celeriac cream\*  
€ 19.00

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Depending on the market availability and to ensure their healthiness, some food products on the menu may be of frozen origin and marked with the symbol \* (asterisk)

Dear Guest, if you have food allergies and/or intolerances, information about our products will be provided on request by our staff

#### ALLERGENS

1. Gluten (cereals containing gluten) 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk  
8. Tree nuts 9. Celery 10. Mustard 11. Sesam 12. Sulphur dioxide and sulphites 13. Lupin 14. Molluscs



VEGETARIER



VEGAN

# ENTRÈES ...



Tagliolini noodles with baby octopus ragout and crispy celery (1, 3, 9, 14)

€ 24.00

🌱 Potato gnocchi\*, turnip tops cream\*, crispy bread (1, 3)

€ 22.00

Risotto with saffron, marrow\*, meat stock and vegetable gremolata (6, 7)

€ 24.00

🌱 Red radicchio tortelli, Castelmagno fondue and paprika (1, 3, 7)

€ 22.00

🌱 Chickpea\* soup with coconut and curry, herbs and mint (6, 12)

€ 20.00

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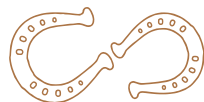


VEGETARIER



VEGAN

## ...MAIN COURSES...




Roasted octopus\* Mediterranean-style with parsley oil (6, 14)  
€ 30.00

Pike-perch\*, pepper and leek cream\*, dehydrated olives(4)  
€ 26.00

Pork fillet lacquered with oriental spice sauce  
€ 26,00

Sirloin of Black Angus beef, potato millefeuille, herbs butter (7)  
€ 31.00

 Artichoke\* in two consistencies, agretti salad and vegetable sauce  
€ 22.00

 Greek salad (7)  
(tomatoes, green salad, feta, oregano, black olives, cucumber and onions)  
€ 19.00

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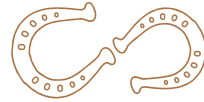
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# DESSERT




Tasting of Piedmontese cheeses with honey and typical jams (7)

**4 types: € 15.00 6 types: € 18.00**

Banana Bavarian cream, chocolate with peanut cream and its crumble (1, 3, 5, 7, 8)

€ 13.00

 Malibù coconut sorbet, mango, passion fruit sauce and fruit caviar

€ 13.00

Our “apple”: chantilly with cinnamon, sautéed apple heart, almond crumble, Calvados sauce (3, 6, 8)

€ 22.00

Dark chocolate mousse, vanilla panna cotta, white chocolate and caramel cream (1, 3, 6, 7, 8)

€13,00

Tiramisù Last Hall (1, 3, 6, 7, 8, 10)

€ 13,00

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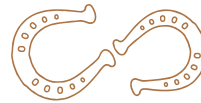


VEGETARIER



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# CHILDREN



- Risotto with Parmesan (7,9,12)  
€ 13,00
- Tiny pasta with tomato sauce (1,9)  
€ 13,00
- Spaghetti with tomato sauce (1,9)  
€ 13,00
- Spaghetti with Bolognese (1,6,9,12)  
€ 14,00
- Scaloppini of veal with butter (1,7)  
€ 17,00
- Chicken breast in breadcrumbs (1,3)  
€ 17,00
- Mini Hamburger \* with fries\*(12)  
€ 17,00
- Golden fish\* with fries\*(1,3,12)  
€ 19.00

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