

Starters

<i>Culatello di "Zibello" raw ham "Spigaroli selection"</i>	€ 18,00
<i>Knife-cut beef tartare of Fassone Piemontese , oil bernaise sauce and winter salad</i>	€ 16,00
<i>Piedmont hazelnuts' crusted prawns tempura with Campari sorbet and orange mousse</i>	€ 15,00
<i>Crispy egg, Montebore cheese fondue and porcini mushrooms</i>	€ 16,00
<i>Baccalà mantecato (cream of codfish), potatoes and fried artichokes' julienne</i>	€ 16,00
<i>Braised scallops, pumpkin, truffle and red beet</i>	€ 18,00
<i>Raw Red prawns of Santa Margherita with purple potatoes, tangerine and burrata</i>	€ 18,00
<i>Duck foie gras with passion fruit and toasted pan brioche</i>	€ 20,00
<i>Snails from Cherasco, Jerusalem artichokes and cardamom scented mushrooms</i>	€ 18,00
<i>Plaisentif flan, pears and mustard</i>	€ 12,00

Raw fresh fish may vary according to market availability.

Gluten Free menu also available.

Raw fish has been submitted to chill down process(CE 853/04)

According to law n° 1169/2011.

In this restaurant we use allergenic food please ask out staff for more information in this regard

First courses

<i>Agnolotti* al tocco (beef sauce)</i>	€ 14,00
<i>Fish tortelli* with Mediterranean sauce (datterini tomatoes, basil, pine nuts)</i>	€ 16,00
<i>Risotto from Alta Langa, sardinian sea urchins, tartare of prawns from Santa Margherita (Minimum order 2 people)</i>	€ 22,00
<i>Spaghettoni pasta Benedetto Cavalieri, mullet, broccoli and pouring of anchovies</i>	€ 18,00
<i>Green tagliolini, duck white ragout and finferli mushrooms</i>	€ 16,00
<i>"Raviolini del Plin", artichokes, pecorino cheese and black garlic</i>	€ 16,00

*We may use the blast chiller to ensure our food healthiness and freshness.

Meat main courses

<i>Glazed piglet with apple and chestnuts</i>	€ 28,00
<i>“Piedmont Fassone” beef with Timorasso wine , hazelnut crust, potatoes cream and carrots</i>	€ 28,00
<i>“Napoleon Marengo” style chicken with river prawns, porcini mushrooms and poached egg</i>	€ 28,00
<i>Canette de Barbarie duck breast with cherries and foie gras</i>	€ 28,00

Fish main courses

<i>Fish of the day, Jerusalem artichokes and artichokes, pecorino cheese ice-cream</i>	€ 28,00
<i>Black cod Carbonaro from Alaska, sour vegetable julienne, almond and lemon cream</i>	€ 28,00

Enza's desserts

<i>Homemade Sorbets and Ice-creams</i>	€ 9,00
<i>"Cassata" cheesecake with crispy chocolate and pistachios of Bronte cream</i>	€ 11,00
<i>Tarte Tatin with homemade caramel icecream</i>	€ 11,00
<i>"Hazelnut Eclipse", hazelnut and chocolate bavarois with caramel ice-cream</i>	€ 11,00
<i>"Sweet awakening", tiramisù</i>	€ 14,00
<i>"Chocolate explosion" with Peruvian chocolate, orange and Barolo chinato sweet wine</i>	€ 14,00
<i>"Walk in the woods": gianduia chocolate, berries and vanilla</i>	€ 14,00
<i>"Sphere", Bronte's pistachios, tangerine and green apple sorbet</i>	€ 14,00
<i>"Choco Passion" Madagascar chocolate and passion fruit</i>	€ 14,00
<i>"Tarte Citron" modern lemon cake</i>	€ 14,00
<i>"La Belle Hélène" pear and gianduia chocolate</i>	€ 14,00
<i>"Giandunella" gianduia chocolate, Piedmont hazelnuts, salted caramel, served with hazelnut ice cream</i>	€ 14,00

Seafood tasting menu
(For all the table, min 2 people)

*Piedmont hazelnuts' crusted prawns tempura with Campari sorbet and orange
mousse*

Fish tortelli with Mediterranean sauce (tomato sauce, basil, pine nuts) and capers
powder*

Fish of the day, Jerusalem artichokes and artichokes, pecorino cheese ice-cream

Homemade Ice-cream or sorbet

or

"Cassata" cheesecake with crispy chocolate and pistachios of Bronte cream

€ 54 per person, beverage not included

Local seasonal tasting menu
(For all the table, min 2 people)

Plaisentif flan, pears and mustard

Green tagliolini, duck white ragout and finferli mushrooms

Glazed piglet with apple and chestnuts

Tarte Tatin with homemade caramel icecream

€ 49 per person, beverage not included

