

Starters

Culatello di "Zibello" raw ham	€ 15,00
Creamy egg, scampi, sea urchin, lime, plankton and zucchini cream	€ 18,00
Tuna tartare on tomato and hibiscus jelly with mustard seeds' ice-cream	€ 16,00
Braised scallops, peaches, coconut milk and lime slush	€ 18,00
Piedmont hazelnuts' crusted prawns tempura with Campari sorbet and orange mousse	€ 15,00
Raw Red prawns of Santa Margherita with purple potatoes, tangerine and burrata	€ 18,00
Duck foie gras with passion fruit and toasted pan brioche	€ 18,00
Rabbit from Carmagnola with parsley sauce	€ 14,00
Aubergine millefeuille, bufala mozzarella and tomato sorbet	€ 14,00

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

Risotto with lobster, vegetables and lime pearls (Minimum order 2 people)	€ 24,00
Spaghettoni pasta Benedetto Cavalieri, crustaceans, calamari, mussels and bottarga	€ 18,00
Agnolotti* al tocco (beef sauce)	€ 14,00
Raviolini "plin" Norma style (aubergine and tomatoes)	€ 14,00
Fish tortelli* with Mediterranean sauce (datterini tomatoes, basil, pine nuts)	€ 16,00

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

Meat main courses

“Napoleon Marengo” style chicken with river prawns, porcini mushrooms and poached egg	€ 25,00
Glazed piglet with apricots and wasabi	€ 22,00
“Piedmont Fassone” beef with Timorasso wine , hazelnut crust, potatoes cream and carrots	€ 25,00

Fish main courses

Fish of the day with verbena and peaches from Volpedo	€ 25,00
Baccalà (cod fish) “confit ”on peas cream, turnip green, vegetables seasoned with anchovies oil and crumble with smoked herring	€ 25,00
Fish and crustaceans soup (Minimum 2 people)	€ 25,00

Enza's desserts

Homemade Sorbets and Ice-creams	€ 9,00
“Sphere”, Bronte’s pistachios, caramel and green apple sorbet	€ 14,00
“Chocolate explosion” with Peruvian chocolate, orange and Barolo chinato sweet wine	€ 14,00
“Sweet awakening”, tiramisù	€ 14,00
“Walk in the woods”: giandua chocolate, berries and vanilla	€ 14,00
Frozen cream with violet and saffron served with Gavi wine slush	€ 11,00
“Passion Spiral” Madagascar chocolate and passion fruit	€ 14,00
Pavlova, Amalfi lemon mousse, strawberries and vanilla	€ 14,00
My own way Sacher cake	€ 11,00
“Hazelnut Eclipse”, hazelnut and chocolate bavarois with caramel ice-cream	€ 11,00
“Cassata” cheesecake with crispy chocolate and pistachios of Bronte cream	€ 11,00
“Sicilian sun” citrus variation	€ 14,00

Hazelnut cake with cherries' sauce and cinnamon ice cream

€ 11,00

**Seafood tasting menu
(For all the table)**

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

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

Baccalà (cod fish) "confit" on peas cream, turnip green, vegetables seasoned with anchovies oil and crumble with smoked herring

Homemade Ice-cream or sorbet

or

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

€ 49 per person, beverage not included

**Landfare tasting menu
(For all the table)**

Rabbit in oil with pickled vegetables

Agnolotti* al tocco (beef sauce)

Glazed Piglet with apricots and wasabi

Homemade Ice-cream or sorbet

or

Hazelnut cake with cherries' sauce and cinnamon ice cream

€ 44 per person, beverage not included