

Starters

Culatello di "Zibello" raw ham	€ 15,00
Crispy egg, Montebore cheese fondue and porcini mushrooms	€ 16,00
Tuna tartare on tomato and hibiscus jelly with mustard seeds' ice-cream	€ 16,00
Braised scallops, pumpkin, truffle and red beetroot	€ 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
Fassone Piemontese beef tartare, capers and anchovies with quail egg	€ 16,00
Walk in the woods: snails from Cherasco, mushrooms and jerusalem artichokes	€ 18,00

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 our staff for more information in this regard.

First courses

Agnolotti* al tocco (beef sauce)	€ 14,00
Pumpkin tortelli, gorgonzola cheese fondue and ginger	€ 14,00
Risotto with lobster and vegetables julienne with lime (Minimum order 2 people)	€ 24,00
Spaghettoni pasta Benedetto Cavalieri, crustaceans, calamari, mussels and bottarga	€ 18,00
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

“Piedmont Fassone” beef with Timorasso wine , hazelnut crust, potatoes cream and carrots	€ 28,00
Glazed piglet with ginger apple sauce and chestnuts	€ 25,00
“Napoleon Marengo” style chicken with river prawns, porcini mushrooms and poached egg	€ 25,00

Fish main courses

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

Enza’s desserts

“Cassata” cheesecake with crispy chocolate and pistachios of Bronte cream	€ 11,00
“Sweet awakening”, tiramisù	€ 14,00
“Hazelnut Eclipse”, hazelnut and chocolate bavarois with caramel ice-cream	€ 11,00
“Chocolate explosion” with Peruvian chocolate, orange and Barolo chinato sweet wine	€ 14,00
Homemade Sorbets and Ice-creams	€ 9,00
The Belle Hélène, pears and chocolate	€ 14,00
“Walk in the woods”: gianduia chocolate, berries and vanilla	€ 14,00
Monte Bianco cake with marron glacé ice cream	€ 14,00
My own way Sacher cake	€ 11,00
“Sphere”, Bronte’s pistachios, caramel and green apple sorbet	€ 14,00
“Passion Spiral” Madagascar chocolate and passion fruit	€ 14,00
Tarte Tatin with homemade caramel icecream	€ 11,00

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

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

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

Crispy egg, Montebore cheese fondue and porcini mushrooms

Agnolotti* al tocco (beef sauce)

Glazed piglet with apples and chestnuts

Tarte Tatin with homemade caramel ice-cream

€ 44 per person, beverage not included