

Starters

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

First courses

Agnolotti* al tocco (beef sauce)	€ 14,00
Fish tortelli* with Mediterranean sauce (datterini tomatoes, basil, pine nuts)	€ 16,00
Risotto from Alta Langa, sardinian sea urchins, tartare of prawns from Santa Margherita (Minimum order 2 people)	€ 22,00
Spaghettoni pasta Benedetto Cavalieri, crustaceans, calamari, mussels and bottarga	€ 18,00
Green tagliolini, duck white ragout and finferli mushrooms	€ 16,00
Tagliolini with truffle (cost of the truffle will be in addition)	€ 14,00

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

Meat main courses

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

Fish main courses

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

Enza's desserts

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

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)

Crispy egg, Montebore cheese fondue and porcini mushrooms

Green tagliolini, duck white ragout and finferli mushrooms

Snails from Cherasco, Jerusalem artichokes and cardamom scented mushrooms

Tarte Tatin with homemade caramel icecream

€ 49 per person, beverage not included

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

Pumpkin flan with Castelmagno cheese fondue

Beef "Fassone Piemontese Coalvi" tartare

Tagliolini fresh pasta with mountain butter and parmesan

Crispy egg, Montebore cheese fondue and porcini mushrooms

La belle Hélène, pear and chocolate

or

Giandunella with caramel ice cream

€ 49 per person, beverage not included, excluding the cost of truffle which will be calculated according to the prices of Asti's Truffle Market