



SINCE 2005, THE LONG-TIME RESEARCH IN THE VEGETABLE GARDEN  
HAS NATURALLY LED ME TO A CHANGE THAT IS BOTH  
SIMPLE AND COURAGEOUS AT THE SAME TIME:  
PROPOSING AN OFFER THAT IS MORE THAN EVER  
AIMED AT THE USE OF SEASONAL PRODUCTS FROM OUR GREENHOUSES AND FROM  
OUR ORGANIC AND BIODYNAMIC GARDENS.  
THIS MENU WANTS TO TELL, WITHOUT RHETORIC,  
THE WORK OF MY GROWERS, BREEDERS AND MY KITCHEN, A COMMITMENT THAT IS  
EXPRESSED IN A HAPPY COMBINATION OF  
CREATIVITY, CONTINUOUS RESEARCH, EXCELLENT INGREDIENTS  
AND, ABOVE ALL, TERRITORY.

With respect to privacy, please deactivate the ringtone of mobile phones.

We inform our customers that some products are treated with the rapid reduction of temperature (according to EC Regulation no.852/04). The products marked with a \* are frozen: the products reach in a very short time the temperature of -18° C, the speed of cooling does not damage the biological structure of the food. Freezing is presented as the best system of preservation, thanks to the scrupulous respect of the "cold chain" throughout the process that the food takes to get, intact, on the table of the consumer.

We remind you that it is not allowed to smoke according to the law of 16 January 2003 no.





# PIAZZA DUOMO

## THE JOURNEY - CRIPPA

THE BEGINNING  
ANTIPASTO PIEMONTESE

AT THE BEACH ON THE ROCKS  
SEA URCHINS, ALMONDS, COFFEE\*

THE SEA  
LANGOUSTINE AND NASTURTIUM\*

TO...EAST  
BEETROOT

ANSELM KIEFER  
CUTTLEFISH AND POTATO CREAM\*

CARRÙ  
BOLLITO RAVIOLI

THE FARMHOUSE  
PORK

SUMMER SELF, 2011, FRANCESCO CLEMENTE  
VANILLA, GRAPEFRUIT, LIME

€ 290





## I'D LIKE STILL...

SALAD 21...31...41...51... € 50

PANNA COTTA MATISSE € 40

## FOR THE ALBA BLACK TRUFFLE

RAW MEAT € 60

MUSHROOMS RAVIOLI € 60

## WINE PAIRING

OUR WINES ARE CHOSEN BECAUSE THEY TELL A GREAT STORY, MADE WITH PASSION AND TRADITION. YOUR SOMMELIER WORKS WITH COMPLETE AUTONOMY AND EVERY PIAZZA DUOMO'S WINE EXPERIENCE IS BESPOKE.

WINE'S SEASONS € 190

GREAT PIEDMONT € 220

RARITY € 380

CHAMPAGNE EXPERIENCE € 410

NEBBIOLO GRAND TASTING € 580





OUR CONTINUOUS RESEARCH, LIFE IN THE LANGHE E  
THE HISTORY OF BAROLO, LED US TO THE COURT OF THE SAVOY WHERE  
GIOVANNI VIALARDI, CHEF OF THE ROYAL HOUSE, ALREADY PROPOSED DURING  
THE 19TH CENTURY DIFFERENT MENUS PAIRED WITH THE KING OF WINES.

OUR INTENT IS NOT TO BRING TO MIND THE TASTES AND WINES OF THE TIME, BOTH  
FAR FROM THOSE OF TODAY, BUT TO LINK  
OUR CUISINE WITH BAROLO ITSELF, THROUGH A NEW DIMENSION THAT WANTS TO  
INCREASE THE POTENTIAL OF THE GRAPE AND  
IT'S FACETS.





# PIAZZA DUOMO

## BAROLO

THE APERITIF OF TURIN

WINEGROVER'S SALAD

RAW MEAT

SNAILS AND POLENTA

ROOIBOS RISOTTO

MUSHROOM

BEEF

PUMPKIN SEEDS AND MALGHESINO

MELIGA

CAVOUR BISCUIT & ZABAIONE





## WINE PAIRING

### BAROLO

A COURSE OF SIX GLASSES  
TO THE DISCOVERY  
OF THE BAROLO AREA

€ 500  
(MENU AND WINE PAIRING)

### BAROLO ... RARITY

A COURSE OF SIX GLASSES  
TO THE DISCOVERY  
OF THE FINEST RARITIES OF BAROLO

€ 1000  
(MENU AND WINE PAIRING)





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Vi ricordiamo che non è consentito fumare a norma della legge 16 gennaio 2003 n.°3 art 51.





## SEASONAL THINGS

"SEASONAL THINGS" IS THE EVOCATIVE NAME OF THIS CONCEPT, SEASONAL PROPOSALS, A WHITE PAPER PATH THAT CHEF ENRICO CRIPPA WILL WRITE WITH A SINGLE GUIDELINE: SEASONALITY. A SUCCESSION OF COURSES DESIGNED DAY BY DAY DEPENDING ON WHAT THE GARDEN, THE SEA AND THE LAND OFFER, INTRODUCED IN THEIR ESSENCE BY THE NAME OF THE CENTRAL INGREDIENT OF EACH PREPARATION.

11 SURPRISE COURSES

350€







## I'D LIKE STILL...

SALAD 21...31...41...51... € 50

PANNA COTTA MATISSE € 40

## FOR THE ALBA BLACK TRUFFLE

RAW MEAT € 60

MUSHROOMS RAVIOLI € 60

## GRAND TASTINGS

5 SELECTED GLASSES TO ENJOY A ONCE IN A LIFETIME EXPERIENCE.

BURGUNDY € 390

CHAMPAGNE € 410

BAROLO & BARBARESCO € 580





## PIAZZA DUOMO

### DISCOVER

COD AND BAGNA CAUDA

BARBECUE RAVIOLI

"APICIUS" DUCK

100% MILK

€ 170

### I'D LIKE STILL...

SALAD 21...31...41...51 € 50

PINK RICE AND PRAWNS € 50

PANNA COTTA MATISSE € 40

