



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 XXI

THE BEGINNING
ANTIPASTO PIEMONTESE

RED SUN
SEA URCHINS, ALMOND AND PEPPER*

KANSAI 1997-1999
MACKEREL AND CUCUMBERS*

U.R.S.S.
BEETROOT

PRODUITS DE FRANCE
MONKFISH MATELOTE*

JOURNEY THROUGH HISTORY
CAVOUR

HUNTING
QUAIL

SOUK
OIL, OREGANO, FRUIT AND SPICES

€270





I'D LIKE STILL...

TWO SURPRISES COURSES € 60

SALAD 21...31...41...51... € 40

POTATO CREAM, LAPSANG SOUCHONG
AND ALBA WHITE TRUFFLE € 70

CHEESE TASTING € 30

WINE PAIRING

100%PIEMONTE € 180

#WINE(FREE)STYLE €190

RARITIES SELECTION €800





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 BEGINNING

WINEGROVER'S SALAD

L'ALBESE

SNAILS AND POLENTA

ROOIBOS RISOTTO

CARDONCELLO MUSHROOM

PODOLICA

PUMPKIN SEEDS AND MALGHESINO

OIL, OREGANO, FRUIT AND SPICES

CAVOUR BISCUIT & ZABAIONE

€500

(WINE PAIRING INCLUDED)





ANOTHER CAROUSEL'S ROUND

ONE COURSE AND ONE GLASS MORE

€ 60

WINE PAIRING

A PATH OF SIX GLASSES
TO THE DISCOVERY
OF THE MANY FACETS OF BAROLO
THROUGH THE PECULIARITIES OF INDIVIDUALS
COMMON, DIFFERENT PHILOSOPHIES AND STYLES

