

WINE JOURNEY

FRESCOBALDI
GORGOGNA BIANCO 2022

RIVETTO
LANGHE NASCETTA 2017

PIEROPAN
CALVARINO 5

PODERI BERTELLI¹
PIEMONTE CHARDONNAY GIARONE 2023

FERRARI²
RIS. GIULIO FERRARI 2015

VINCENT DANCER
HAUTES COTES DE BEAUNE 2022

CERETTO
BARBARESCO BERNADOT 1999

ALDO CONTERNO³
BAROLO CICALA 2020

LA SPINETTA⁴
MOSCATO PASSITO ORO 2015

240€

OLDER OR HARDER TO FIND

¹GAJA LANGHE BIANCO GAIA REY 2023
+ 45€

²KRUG VINTAGE 2002
+ 125€

³GIUSEPPE RINALDI BAROLO BRUNATE-LE COSTE 2009
+ 90€

⁴CHATEAU D'YQUEM SAUTERNES 1999
+ 110€



PIAZZA DUOMO

ALBA, ITALY

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.

350 €



I'D STILL LIKE...

SALAD 21... 31... 41... 51...
50 €

CAVIAR
90 €

HAND-CHOPPED RAW BEEF AND BLACK TRUFFLE
50 €

MUSHROOMS RAVIOLI AND BLACK TRUFFLE
50 €

VEAL SWEETBREAD LASAGNA AND BLACK TRUFFLE
50 €

PANNACOTTA MATISSE
40 €

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 n.°3 art 51
The list of allergens is available upon request from the waitstaff.

