

PIAZZA DUOMO

ALBA, ITALY

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



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

