

# 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 CORAGEOUS 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.



# SEASONAL THINGS

OUR WELCOME

THE DARK SIDE OF THE MOON

PRAWNS

SAFFRON

ASPARAGUS

SEA BASS

CAVATELLI

VEAL

RAVIOLI

WANNA BE MOCHI

KIKI SMITH

€ 350



# I'D STILL LIKE...

SALAD 21... 31... 41... 51...

€50

CAVIAR

€90

CARNE CRUDA BATTUTA AL COLTELLO

€40

SWEETBREAD LASAGNA

€50

PANNACOTTA MATISSE

€40

# GRAND TASTINGS

5 SELECTED GLASSES TO ENJOY A  
ONCE IN A LIFETIME EXPERIENCE

BURGUNDY

€190

CHAMPAGNE

€220

NEBBIOLO GRAND TASTING

€380

