

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.

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.

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



THE JOURNEY

THE BEGINNING

Antipasto Piemontese

AT THE SEA ON THE ROCKS

Sea urchins, almond and coffee*

VENICE

Cod*

TO...EAST

Beetroot

THE MEDITERRANEAN

Sea bass*

MIDDLE EAST

Burnt lemon risotto

THE PIEDMONT

Fassona

ALBERTO BURRI

Black sesame, chocolate and yuzu

€ 290



I'D STILL LIKE...

SALAD 21... 31... 41... 51...
€50

CAVIAR
€90

CARNE CRUDA BATTUTA AL COLTELLO
€40

SWEETBREAD LASAGNA
€50

PANNACOTTA MATISSE
€40

