

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

“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

CARNE CRUDA BATTUTA AL COLTELLO
€40

SWEETBREAD LASAGNA
€50

PANNACOTTA MATISSE
€40

