

WWW.CANOTTIERI-OMEGNA.IT



CANOTTIERI
OMEGNA

9090

RISTORANTE

LET'S WHET YOUR APPETITE

'Tween Surf and Turf

Seared sea scallops, dry fruit 'soil', creamy fresh oyster sauce
sea asparagus, peas, polenta puffs

20,00

Tuna and 'Bagna Cauda'*

Tuna sashimi millefeuille with light bagna cauda
fresh artichoke in orange, red bell pepper gel, pistachio

18,00

*Bagna Cauda is a delicious, creamy fondue of anchovies and garlic traditional to Piedmont

Piedmontese 'Rabbit Tuna' with a Roman crunch

Herb-marinated, layered rabbit meat,
horseradish and yoghurt sauce, crisp puntarella* salad

18,00

*A special variety of Catalonian chicory served in a style typical to Rome

Carpaccio 9090

Piedmontese Fassona beef carpaccio
Parmesan and mustard custard celeriac, caper dust

18,00

Oh My Onion!

Whole, slow-roasted Cévennes sweet onion,
Roccaverano Robiola goat cheese, dark bread, sumac spice

15,00

FIRST COURSE – AT THE VERY HEART OF THE ITALIAN KITCHEN

Delica-seas!

Fresh tagliolini pasta with Boston lobster, bisque, creamed scapece*
Sicilian tuna bottarga (Italian 'caviar'), crunchy citrus breadcrumbs

24,00

*A classic Neapolitan side of zucchini roundels fried, then marinated in vinegar, garlic and herbs

A whole different Agnolotti

Inspired by Piedmontese 'agnolotti' ravioli : stewed beef cheek in Nebbiolo wine,
truffle butter jus, light Parmesan fondue, dehydrated butter and sage

20,00

Amatriciana and Cacio e Pepe meet in a Raviolo

This one has fast become one of our classics!
House special ravioli filled with Amatriciana (cured pork cheek) sauce,
tossed in 'cacio e pepe' – Pecorino Romano cheese and black pepper.

15,00

*Don't cut them! Pop them whole in your mouth and let the magic explode!

Dandylicious!

House-made barley tagliatelle pasta, dandelion greens pesto,
dry fruits and Pecorino cheese, broccoli rabe, candied tomato, toasted seeds

15,00

Risotto 9090

Quail risotto with Piedmontese cheeses
chestnut, red wine reduction (min. 2 pax)

18,00

DON'T SKIMP ON THE MAINS!

Guinea Fowl, Duck and Foie Gras

Passito wine-spiked guinea fowl stuffed with duck, water chestnut
and spring onion, seared foie gras in Chinese five-spice, caramelised figs

26,00

'Lo 'n' Slow

Premium, sous-vide vitello (veal) fillet, veal sweetbread in Nebbiolo wine
and Cassis, creamed celeriac, wild herbs and chard

26,00

Down in the Valley

Twice-cooked roulade of grass-fed kid goat from the Strona Valley
cream of purple truffle potatoes, Mediterranean barilla greens

24,00

Fresh Fish with super(food) power!

Catch of the day, Razor Clams
miso sauce, quinoa

28,00

Plump and Smoky

Globe zucchini with smoked aubergine and Provola cheese filling
basil cream (V)

16,00

HAPPY ENDINGS

Sweet Piedmont

Valrhona chocolate mousse, Piedmontese hazelnut and cacao soil
zabaione custard, grappa-infused blueberries

10,00

Yuzu, Lemon, Ginger

Lemon and caramelised ginger parfait, lemon-almond cake,
almond and Passito wafer cylinder, yuzu gel and foam

10,00

Tribute to the Moka

Coffee flavoured semi-freddo, spiced crumble orange gel,
rum and coffee ristretto

8,00

*The Moka is the Italian caffettiere born here in Omegna in 1933

Memories of Pecan Pie

Pecan mousse, Dulcey chocolate namelaka
maple syrup and Maldon salt-toasted pecan nuts, raspberry in three textures

10,00

Cheese and Chutney Platter

"The palate can never tire till it smells of cheese" – an old local saying.
A selection of fine cheeses and accompaniments by Cusio Formaggi

10,00

Cover charge

3,00

Some ingredients may have been frozen at source by the producer.
A complete list of allergens is available at the reception