

LET'S WHET YOUR APPETITE

Rainbow Trout • Sturgeon • Eel

Rainbow trout tataki, sturgeon* in miso, glazed eel, steamed custard with seaweed, lotus root, trout roe with sake, daikon

*This dish is part of our efforts to promote Italian sweet water fish, the consumption of which has ebbed dangerously, and to introduce rarely-used species like the Italian sturgeon to our guests' palates

20,00

The Fassona

Fassona* beef tartare, Piedmontese hazelnut and summer truffle, cream of Burrata cheese

*Fassona is a prized breed native to the Piedmont region, and a Slow Food certified product

18,00

Rabbit • Horseradish • Peppers

Herb-marinated, layered rabbit meat, horseradish and yoghurt sauce, sweet pepper gel, seasonal herbs and greens

16,00

Asparagus • Carrot • Verbena Lemon

White and green asparagus, carrot carpaccio, asparagus 'macco'*

Verbena lemon cream, tapioca crisps with carrot

*Macco is a coarse Sicilian mousse made with dried and crushed fava beans and fennel. Here we use Ricotta cheese and asparagus

16,00

FIRST COURSE – AT THE VERY HEART OF THE ITALIAN KITCHEN

Lobster • Bottarga • Scapece

Fresh tagliolini pasta with Boston lobster, bisque, creamed scapece*

Sicilian tuna bottarga (Italian 'caviar'), citrus breadcrumbs

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

26,00

Baccalà • Tomato essence • Aubergine

Salt cod confit, basil and tomato consommé, fresh Paccheri pasta,

smoked aubergine, dehydrated olives

18,00

Dandelion greens • Barley • Dried fruit

House-made wholegrain barley tagliatelle pasta, dandelion greens,

nuts and Pecorino, broccoli, candied tomato, toasted seeds

16,00

Il Barone

Barone DOP* Carnaroli rice, Castelmagno cheese, duckmeat ragout, fava bean (min. 2 pax)

*DOP, the Italian label for "Protected Designation of Origin", is the most rigorous certification of food products in Italy and a legal guarantee that a product is produced, processed, and packaged entirely in a fixed geographic area and follows that region's traditional methods for optimal quality and authenticity.

Each step, from production to packaging, is regulated.

18,00

DON'T SKIMP ON THE MAINS!

Yellowtail • Pappa al pomodoro • Artichoke

Yellowtail prime filet sous-vide, rosemary, Maldon salt, 'pappa al pomodoro'*, artichoke

*Pappa al pomodoro is a thick Tuscan soup of fresh tomatoes, bread, olive oil, garlic and herbs.

28,00

Thai Octopus 2.0

Paprika-roasted octopus, fragrant Thai sauce, quinoa with cuttlefish ink and scallion

24,00

Veal • Sweetbread • Cassis

Premium, slow-cooked veal fillet, sweetbread in Nebbiolo wine and Cassis,

potato and leek cream, Swiss chard

26,00

Jackfruit • Yam • Yoghurt

Jackfruit stewed with Indian spices and mint, yoghurt and cucumber sauce, yam

16,00

9090 EVERGREEN

A selection of our best-loved dishes!

Summer by the Sea

Mazara* red prawn ceviche, yellowtail belly sashimi, avocado and orange gazpacho, crisp quinoa

26,00

*The Mazara red prawn is the spearhead of Sicilian delicacies, from the Mediterranean south of Mazara

Amatriciana and Cacio e Pepe meet in a Raviolo

House special ravioli filled with Amatriciana (cured pork jowl) sauce, tossed in 'cacio e pepe' – Pecorino Romano cheese and black pepper

16,00

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

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

Sweet Piedmont (dessert)

Valrhona chocolate mousse, Piedmontese hazelnut and cacao soil, zabaione custard,

Grappa-infused blueberries

10,00

HAPPY ENDINGS

Yuzu • Lemon • Ginger

Lemon and caramelised ginger parfait, lemon-almond cake, almond and Passito

wafer cylinder, yuzu gel and foam

10,00

Pecan • Dulcey • Raspberry

Pecan mousse, Dulcey chocolate namelaka maple syrup and Maldon salt-toasted pecan nuts,

raspberry in three textures

10,00

Tribute to the Moka

Coffee flavoured semi-freddo, spiced crumble

orange gel, rum and coffee ristretto

8,00

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

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

Some ingredients may have been frozen at source by the producer.

A complete list of allergens is available at the reception

3,00