



SUMMER RESTAURANT WEEK -DINNER- \$ 42 (two courses + dessert)

From JULY 24th / AUGUST 31th

Antipasto (Appetizers)

FIORE DI ZUCCA RIPIENO
tempura zucchini blossom stuffed w/ mozzarella and basil

SFORMATINO DI PATATE AI FUNGHI SU CREMA DI ORTICHE
potatoes mushrooms souffle on nettles cream

VITELLO TONNATO
thinly sliced veal, tuna sauce and capers

BATTUTA DI FASSONE
beef tartare and quail egg

STRACCIATELLA, COULIS DI POMODORINI, FAVE E BASILICO
stracciatella, cherry tomatoes coulis, fava beans, basil

CALAMARI ALLA GRIGLIA
grilled calamari, jerusalem artichokes puree and pickled onion

INSALATA SAN CARLO
San Carlo salad: baby kale, spring vegetables, quinoa, lemon dressing

Piatto principale (Main)

GNOCCHI FATTI IN CASA CON ORTICHE E CASTELMAGNO
homemade gnocchi with nettles cream and Castelmagno cheese

TAGLIATELLE FATTA IN CASA AL PESTO CON POMODORO ESSICCATO E STRACCIATELLA
homemade tagliatelle with basil pesto, semi dry tomatoes and stracciatella

AGNOLOTTO FATTO IN CASA AL SUGO DI ARROSTO
homemade agnolotto stuffed with roasted braised meat

PACCHERI "CAVALIER COCCO" POMODORO E BASILICO "cavalier cocco"
paccheri pasta with cherry tomatoes and basil

PANELLE, BURRATA E FANTASIE DALL' ORTO
burrata, grilled vegetables, cherry tomato, arugula and chickpeas panella

TAGLIATA DI MANZO
beef strip loin with arugula, cherry tomatoes and shaved parmesan cheese

BRANZINO MEDITERRANEO
pan seared mediterranean seabass with chickpeas fritters, fennel and black olive and lemon sauce

Dolci (Dessert)

TIRAMISU: traditional piedmontese tiramisu: savoyardi cookies, caffè Lavazza, mascarpone cream

BONET: traditional piedmontese pudding : chocolate, caramel and amaretto

CARPACCIO D' ANANAS: pineapple carpaccio, star anise syrup, vanilla ice cream