

THE MENU

Free flow serving until 2:15PM (for food) & 2:30PM (for drinks)

APPETISERS

Fassona Beef Tartare, Aged Parmesan Cheese & Lemon
“Vitello Tonnato” Roasted Sliced Veal, Tuna Sauce & Capers
Poached Egg, Truffle Emulsion & Piedmont Hazelnuts
Roasted Octopus Leg, “Bagna Cauda”, Potato & Parsley
Fresh Oysters with Lemon & Tabasco

PASTAS

Potato Gnocchi with Castelmagno & D.O.P Cheese Cream
Tajarin with Anchovies, Crab, Lemon & Cherry Tomatoes
Pork “Agnolotti del Plin”, Butter, Sage & Brown Sauce

MAINS

Salmon Trout with Borlotti Beans & Salsa Verde
Braised Beef Cheek & Topinambur Purée

DESSERTS

Baci di Dama (*Hazelnut Biscuits with Chocolate*)
Bonet (*Chocolate & Amaretto Caramel Pudding*)

98++ includes free-flow Regular Soft Drinks & Assorted Juices

Elevate your brunch:

The Prosecco Lover

Unlimited pours of Prosecco, Italian Beer, Spritz and a curated selection of Piedmont wines*. A perfect choice for a bubbly brunch, **add 38++**

The Franciacorta Journey

Elevate your brunch with free-flow Franciacorta (Italy's premium sparkling wine), alongside Italian Beer, Spritz & Piedmont wines*, **add 68++**

The Grand Experience

A luxurious free-flow of Pol Roger Champagne, paired with Italian Beer, Spritz and a selection of Piedmont wines*, **add 108++**

***The featured Piedmont Wines:**

2024 Gavi DOCG, Giacosa Fratelli &
2023 Barbera Appassimento DOC, Villa Pani