



### antipasti

- duck carpaccio and winter salad
- marinated salmon, Roellinger aromatic herbs, sheep ricotta cheese and puntarelle (chicory hearts)
  - jerusalem artichoke flan and saffron from our garden
- artichokes, parmigiano reggiano and traditional balsamic vinegar from Modena

### primi piatti

- passatelli, poached egg, Langhe white truffle oil, in capon stock
  - home made ravioli filled with cardoons in civet hare ragù
- squash dumplings, radicchio, broccoli and black garlic sauce
  - fregola, mirto and cannonau, on sheep cheese fondue

### secondi piatti

- rolled lamb, chard and Sorrento lemons
  - spare ribs, cabbage and gremolada
- stewed deer, buckwheat polenta and chicory
- chickpea boulettes, cous cous and Noto almonds

2 courses from the menu (no dessert included) €80,00

3 courses from the menu (dessert not included) €100,00

Price per person including a welcome drink, water, bread and cover charge

### dessert

- selection of Italian cheeses €22,00
- Alba's white truffle bavarian cream with chocolate sauce €22,00
  - orange flambè and chocolate chibouste €15,00
  - ricotta cheese charlotte and berries €18,00
  - arluno cake and zabaione sauce €15,00