



carpinus
ristorante

PIAZZA LUIGI SECCHI 3, 28817 MIAZZINA (VB)
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Something to start with...

Piedmontese Tartare, salted zabaglione,
asparagus and parmesan wafer
14

Salmon trout smoked and marinated by us,
Pan Brioche and seaweed butter
13

Cod creamed in thyme scented oil,
beetroot and frozen celery
14

Soft egg, pea cream, roasted spring onion
and goat cheese
10

First courses

“Tenuta Margherita” Carnaroli rice creamed with mascarpone,
red prawn and lime gel
(minimum 2 people)
16

Curry potato gnocchi with mussels,
red datterino tomatoes and calamari
14

Ravioli filled with borage, sautéed with butter and walnuts,
aged mountain toma cheese fondue and summer truffle
15

Egg tagliatella, broad beans, crispy bacon and pecorino foam
14

All the proposed pastas are homemade

Second courses

Guinea fowl, confit shallot,
apricots and marjoram concentrated sauce
19

Crispy pork belly, sautéed chard, currant and ginger sauce
16

Stuffed courgette, buffalo stracciatella, almonds and fermented lemon
15

Roasted whitefish fillet, mint sauce, snow peas and robiola
19

Cheeses

Our selection of cheeses from our Valleys with Homemade Marmalades

15

Desserts

Greek yogurt semifreddo, blueberries sautéed in prosecco and honey wafer
8

Deconstructed cheesecake with red fruits in two consistencies
8

Chocolate Tartlet, hazelnut mousse and passion fruit
8

Thyme Catalan cream
7

In case of food intolerances please ask the staff for the menu with the list of allergens