




## Welcome to the Carpinus Restaurant

### *Getting Started*

Beef tartare, gorgonzola mousse and polenta chips  
14€

Veal with tuna sauce, poached egg and caper flowers  
14€

Salmon anise-marinated, winter salad and rhubarb  
13€

Soft egg, potato parmentier, local toma cheese and  
Tuscan hooked black truffle   
11€


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

## *First Courses*

Potato gnocchi, pumpkin cooked in oil, mussels  
and tuna bottarga  
15€

Ravioli filled with cotechino, lentil cream  
and Nebbiolo reduction  
14€

Saffron risotto, Jerusalem artichoke and seasoned bacon  
(Min 2 people)  
14€

Tagliatella with black cabbage pesto, parmesan crumble  
and pine nuts   
13€


*All proposed pastas are homemade*

## *Main Courses*

Guinea fowl stuffed with chestnuts, cabbage and plums  
19€

Piedmontese beef fillet, braised Belgian endive  
and balsamic vinegar sauce  
23€

Buttered monkfish, cauliflower variation  
and crispy artichoke  
22€

Pumpkin and celeriac millefeuille, spicy blue cheese  
and toasted pine nuts   
16€

## *Cheeses*

Selection of cheeses from our valleys  
with homemade marmalade

15€

## *Desserts*

Tarte tatin, cinnamon ice cream and red port wine

7€

Coconut flakes, dark chilli chocolate and passion fruit

8€

White chocolate cream, persimmon and meringue

7€

Soft egg, ricotta and peach cake, crème anglaise  
and sanded hazelnuts

8€