



Welcome to the Ristorante Carpinius

To get started...

Warm guinea fowl terrine, fennel salad
and red vermouth reduction
14€

Crispy vegetable dumpling, pea fondue
and pea sprouts in soy sauce 🌱
11€


Lemon tartare, red onion compote
and “misultin” powder
14€

Creamed pike-perch with ginger and marjoram,
beetroot in three textures
13€

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

First Courses

Salt-baked potato gnocchetti, octopus,
cherry tomatoes and black olive powder
14€

Carnaroli risotto with goat robiola cheese,
asparagus and cashew nuts 
(minimum 2 people)
13€

Ravioli stuffed with “genovese” meat sauce,
spicy gorgonzola and mustard drops
15€

“Chitarra” spaghetti with red mullet, leek
and chicory broth
14€

All proposed pastas are homemade

Main Courses

Slow-cooked pork collar, then seared,
baked endive, honey and chili
17€

Grilled squid on broccoli cream
and black truffle
21€

Oven-baked lamb shank with agretti, pine nuts
and raisins, and chamomile reduction
23€

Potato and smoked scamorza millefeuille,
roasted San Marzano tomato and salted peanuts 🌿
15€

Cheeses

Selection of cheeses from our valleys with
homemade orange marmalade or red pepper jam
15€

Desserts

Piedmontese bonet with salted caramel and orange
7€

Crème brûlée with goji berries and ginger
7€

Deconstructed “ricotta and pear” with candied lemon
8€

Shortcrust tartlet with vanilla custard and berries
8€

Beverages

Water bottle 0.7L - 2.5€

Canned soft drinks - 3.5€

White grappa - 5€

Reserve/Barrel aged grappa - 6€

Bitters - 5€

Espresso - 1.5€

Cappuccino - 2€

Decaf espresso - 1.7€

Hot tea - 3.5€

Herbal tea - 3.5€

For other beverages, please ask our staff

Service and cover charge - 1.5€