



## Welcome to the Ristorante Carpinus

### *Our Classics*

Pink-cooked veal, tuna sauce,  
caper berries and poached egg - 14€

Saffron gnocchetti with sausage ragù - 14€

Slow-cooked pork belly, seared, green and  
purple sauerkraut and spicy honey sauce - 17€

### *Journey Through the Classics*

A selection of all dishes from “*Our Classics*”, complemented by Pistachio Tiramisù, at €50 per person, cover charge included. The offer is available exclusively for the entire table.

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

## *Starters*

Parma *fiocco* ham with pickled vegetables  
and rosemary & sea salt brioche - 13€

 Puff pastry soufflé with seasonal vegetables  
and Taleggio cheese fondue - 12€

Lightly marinated salmon trout in apple and fennel  
juice, with crispy Jerusalem artichoke - 14€

Beef tartare with Gorgonzola cheese  
and fried polenta chips - 14€

## *First Courses*

Mountain red potato gnocchi with shellfish  
and mollusc gremolada - 15€

Plin ravioli filled with roast meat, Straciatella  
cheese and Sichuan pepper - 15€

 *Risotto* creamed with Pecorino Romano cheese,  
artichokes and toasted salted cashews - 14€  
(minimum 2 people)

*Spaghettoni* pasta with Cantabrian anchovies,  
toasted breadcrumbs and trout roe - 14€

*All proposed pastas are homemade*

## *Main Courses*

Beef fillet with butter and sautéed escarole  
with pine nuts and raisins - 23€

Oven-roasted stuffed guinea fowl with braised  
red chicory and Port wine - 20€

Sea bream fillet in crust, broccoli stew  
with soft goat cheese - 20€

 Roasted pepper rolls with cardoons  
and black olives - 15€

## *Cheeses*

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

## Desserts

Apple strudel with vanilla ice cream - 7€

Soft chocolate cake, red fruit purée and muesli - 8€

Whipped ricotta with ginger,  
Nebbiolo-poached pear and orange - 8€

Pistachio tiramisù - 7€

## Beverages

Water bottle (still or sparkling) 0.7 L - 2.50€

Canned soft drinks - 3.50€

White grappa - 5€

Reserve/Barrel aged grappa - 6€

Bitters - 5€

Espresso - 1.50€

Cappuccino - 2€

Decaf espresso - 1.80€

Hot tea - 3.50€

Herbal tea - 3.50€

*For other beverages, please ask our staff*

Service and cover charge - 1.50€