



*Welcome to new our location: Villa Guazzo Candiani,
historical residence since 1585.*



Welcome,

For me, food is not survival but passion and good living. Every day I try to translate this concept into positive energy for the kitchen and dining room brigade. Raw materials from the territory carefully selected and purchased directly from producers to support local micro-economies. Careful and respectful cooking, brigade of talented young people who want to establish themselves. Our only goal is to make the gastronomic experience satisfying and unforgettable for the customer. Don't hesitate to fulfill your curiosity about the dishes and don't forget to express your specific dietary needs to the staff. Good experience.

*The General Manager
Mauro Moro*

Although I've never been very good with words, I strongly believe in their value. So I call myself a cook, a food artisan who loves all its aspects. Food represents a vehicle of emotions, a vehicle of communication and a tool to do something good, beyond the simple taste aspect. In the hope of being able to convey my cooking thoughts to you, I thank you from now onto give me the opportunity to share my greatest passion with you.

*The Chef
Marco Molaro*



Tasting Menus

The tasting menus are intended for the whole table and cannot be changed.

Free Style

By chef Marco Molaro

Liquid Salad (10,12)

Scallops Club sandwich, Bone marrow BBQ and Caviar (4,7,12,14)

See urchins, Buffalo ricotta and Peas (4,6,7,12,14)

Burnt wheat "Cappelletti" stuffed with blue cheese, pears and Timorasso egnog (1,3,7,12)

Eel and karkadè (4,6,11,12)

Pigeon, Pears, and Barbera wine sauce (7,12)

Predessert

Dessert

Petits fours

€ 85

Drinks are excluded from the price.



Territory and Tradition

Fassona meat tartare, Smoked egg yolk, Horseradish and Chives (3,7)

Traditional "Agnolotti del plin" and Salted butter mousse (1,3,7,12)

Carmagnola grey Rabbit, "Caponata" and Sage bearnaise sauce (3,7,8,9,10,12)

Predessert

I'm NOT...a Bonet! (3,7,8,12)

Petits fours

€ 65

Quinto / Quarto

My idea of giblets

Veal tongue & Lemongrass (7,12)

"Tajarin", Rabbit offal sauce and Celery (1,3,7,9,12)

Sweetbreads, Carrot and Vermouth (7,12)

Offal ice cream, Linzer and Rhubarb (3,7)

Dessert

Petits fours

€ 55

Drinks are excluded from the price.

If you want, it's possibile wine pairing with tasting menus.



Starters

<i>Liquid Salad</i> (10,12)	€ 18
<i>Veal tongue & Lemongrass</i> (7,12)	€ 18
<i>Fassona meat tartare, Smoked egg yolk, Horseradish and Chives</i> (3,7)	€ 18
<i>Scallops Club sandwich, Bone marrow BBQ and Caviar</i> (4,7,12,14)	€ 24

First courses

<i>“Acquerello” rice, Tomato, Tzatziki and Olives</i> (7)	€ 18
<i>Traditional “Agnolotti del plin” and Salted butter mousse</i> (1,3,7,12)	€ 18
<i>Burnt wheat “Cappelletti” stuffed with blue cheese, pears and Timorasso eggnog</i> (1,3,7,12)	€ 20
<i>Spaghetti with Mantis shrimp, Garlic, Jalapeño and Sumac</i> (1,4,12)	€ 24



Second courses

<i>Carmagnola grey Rabbit, "Caponata" and Sage bearnaise sauce</i> (3,7,8,9,10,12)	€ 25
<i>Pigeon & Barbera</i> (7,11,12)	€ 28
<i>Good memory dish, Fassona beef tenderloin</i> (1,3,7,9,12)	€ 30
<i>Red Scorpionfish, Beurre blanc, lovage and spring onion</i> (4,7,9,12)	€ 30

Cheese ⁽⁷⁾

The cheeses are selected by the chef. The products are:

Marco Bernini - Pozzol Groppo (AL), Luca Montaldo - Carezzano (AL), Caseificio Moris - Caraglio (CN)

<i>Small tasting 4 cheeses</i>	€ 15
<i>Medium tasting 7 cheeses</i>	€ 20
<i>Big tasting 10 cheeses</i>	€ 25
<i>Pairing with homemade mustard and compote</i>	

If you want, it's possibile wine pairing with your dishes.



Desserts

<i>I'm NOT...a Bonet!! (3,7,8,12)</i>	<i>€ 12</i>
<i>Banana tart, Lime and Matcha tea (1,3,7)</i>	<i>€ 12</i>
<i>Peach Soup: Almond, Lemon Verbena and Vanilla (8)</i>	<i>€ 12</i>
<i>Cherry, Almond and Basil (8)</i>	<i>€ 12</i>



*In case of intolerances and / or allergies please inform our staff before ordering.
We will be happy to offer you a menu with the details of allergens of each course.*

In any case, ask to our staff.

All the raw materials we use in our kitchen are strictly fresh.

*In order to keep intact the properties and freshness of the food used,
some products of animal origin, fishery products and fresh homemade pasta
can be subjected by us to rapid temperature abatement
after processing them as described
in the HACCP Plan under EC Reg. 852/04 and EC Reg. 853/04.*

Allergens

*Gluten (1), Crustaceans and based products (2), Eggs and based products (3),
Fish and based products (4), Peanuts and based products (5), Soy and based products(6),
Milk and lactose products(7) , Fruit in shells and their by products (8) ,
Celary and based products(9), Mustard and based products (10), Sesam and based products (11),
Sulphur dioxide or sulphites in concentrations above 10 mg/kg (12), Lupine and based products (13),
Molluscs and based products (14)*