

VENTUNO.1

ristorante e bottega

BEFORE

Asparagus, cream of peas, frisella crumble, cacioricotta and timut pepper
16€

Roasted lettuce, peanut sauce, mustard, salted lemon
16€

Tuna tartare, tomato gazpacho, burrata cheese
18€

Crispy anchovies, stuffed with smoked provola cheese, escarole, papacelle pepper mayo
18€

Cooked pink veal, tuna sauce, veal jus and capers
16€

Fassona raw meat, hazelnut, robiola cheese and black truffle
22€

AFTER

Spaghetti with tomato sauce
16€

Chitarrina pasta, clams, broad beans, yellow tomato, crispy bread
20€

Gnocchi, smoked butte, prawns and spring onions
18€

Tajarin pasta with piedmontese rabbit ragout and parmesan cheese
18€

Agnolotti del plin filled with fondue cheese and black truffle
22€

Grilled octopus, soft potatoes, mediterranean sauce
24€

Slice of fish, seasonals vegetables
24€

Meatballs, san marzano tomato sauce, pecorino cheese
20€

Braised beef in barolo, celeriac puree, black truffle
24€

Selection of cheeses
12€

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MENU NAPULE'

Crispy anchovies, stuffed with smoked provola cheese, scapece style courgettes, aioli sauce

Spaghetti with tomato sauce

Meatballs, san marzano tomato sauce, pecorino cheese

Sfogliatella, sorrento lemon chantilly cream

58€

MENU LANGHE

Fassona raw meat, hazelnut, robiola cheese and black truffle

Agnolotti del plin filled with fondue cheese and black truffle

Braised beef in barolo, celeriac puree, black truffle

Panna cotta, salted caramel, gianduia chocolate crumble

68€

Corkage fee
10€

Service
3€

Some products are subjected to blast chilling to guarantee quality and safety, according to HACCP standards.

It is requested of customers to communicate any food allergies or intolerances to the staff.

In this exercise, foods that may contain gluten, shellfish, milk, eggs, fish, dried fruit, sulphites, celery, soy, sesame, mustard, shellfish.



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FINAL SWEETNESS

Sfogliatella, sorrento lemon chantilly cream

8€

Tirami-Sud

8€

Future of pastiera napoletana

8€

Pannacotta, salted caramel, gianduia chocolate crumble

8€

Daily ice cream, sorbets selection

6€

COFFEE

Our selection of Terroir Coffee. A fruit of the land within a supply chain rich in biodiversity, good agricultural practices, but above all, in people! From the plantation to the cup!



Finca La Vittoria

Origin: Mexico Efrain Lechuga

Arabica Variety: Orzo Azteca Method: Washed

Flavors: Citrus, Caramel, Biscuit, Honey, Bitter Cocoa, Tobacco Leaf

3€

Finca El Cerro

Origin: El Salvador Fernando Escobar

Variety: Ana Café Method: Natural

Flavors: Citrus Fruit, Grapefruit, Lemon, Biscuit, Milk Chocolate

4€

Guji Hambela

Origin: Ethiopia EDN ethiopian coffee

Variety: 74114 Method: Anaerobic Process

Flavors: Fermented Grape Must, Canned Fruit, Almond Paste, Bergamot

5€

Decaffeinated

Origin: India, Central Africa, and Central America

Variety: 65% Arabica and 35% Robusta

Flavors: Cocoa, Roasted Grains, Balsamic Notes

3€

Barley

3€