

--- Tasting menu ---

Dall'acqua

Tris from the lake: Lukewarm pike, carpaccio of salmon trout, soused lake fish

Tagliolini with garlic, oil, chilli pepper, trout roe and its bottarga

Lake fish

Dessert of your choice

I Classici de La Rampolina

Tris from Piemonte: Russian salad, vitello tonnato, piedmontese Fassona beef tartare

Meat ravioli with butter and sage

Slow cooked beef, potato puree and vegetable sauce

Dessert of your choice

Before choosing... ask us for the proposals of the day!

----- Starters -----

Poached egg, Parmesan fondue and seasonal vegetables 3-7

Tris from Piemonte: Russian salad, Vitello tonnato, Piedmontese Fassona beef tartare 3-4-7-9

Stuffed courgette flowers au gratin and tomato coulis 1-3-7

Fassona Carpaccio with Castelmagno cheese and spinach 3-4

Tris from the lake: Lukewarm pike, carpaccio of salmon trout, soused lake fish 4-7-9

Nervetti salad

Cheese Selection "I COMMESTIBILI" (4 pcs.) 7

Cheese Selection "I COMMESTIBILI" (6 pcs.) 7



----- First Courses -----

all fresh pasta are homemade

Onion soup au gratin and Cheese	1-7-9
Meat ravioli with butter and sage	1-3-7-8-9
Tagliolini with garlic, oil, chilli pepper, trout roe and its bottarga	1-3-4
Pappardella with rabbit ragout, Taggia olives and thyme	1-3-7-9
Sauteed Acquerello rice with saffron, marrow and gremolada	7-9
Potato gnocchi with three tomatoes and basil	1-3

----- Second Courses -----

all second courses are served with a seasonal side dish

Fish from the lake	4-7
Fassona tataki with salmoriglio	1-9-10
Tomato tarte tatin	1-7-8
Veal shoulder cooked for a long time in sparkling wine "La Rampolina" with chopped dried tomatoes, capers and olives	9-12
Slow cooked beef, potato puree and vegetable	4-7-9
"Porchetta" of pork, mustard and honey	3-8-9-10

----- Dessert -----

Tiramisù	1-3-7
Coppa Rampolina	3-7-8
Cold Eggnog with red fruits	1-3
Tarte tatin with vanilla ice cream and cinnamon	1-3-7
Chocolate Bonet	1-3
Gianduia stick	3-7-8
Lemon sorbet	

--- Dessert Wines ---

Passito di Pantelleria
Passito Cortese "Spess"
Barolo Chinato

Water € 3, Coffee € 2, Cover charge € 3,50

Dear customer, we inform you that some products can be frozen at source or frozen on site (through rapid temperature blast chilling) respecting the self-control procedures pursuant to the regulation. EC 852/04. We therefore invite you to contact the room manager to obtain all the information relating to the product you desire". The fish intended to be consumed raw has been subjected to preventive reclamation treatment in compliance with the requirements of EC Regulation 853/2004, annex III, section VIII, chapter 3, letter D, point 3

1 Gluten - 2 Crustaceans and derivatives - 3 Eggs - 4 Fish and derivatives - 5 Peanuts and derivatives - 6 Soy and derivatives - 7 Milk and derivatives - 8 Nuts and derivatives - 9 Celery and derivatives - 10 Mustard and derivatives - 11 Seeds of sesame and derivatives - 12 Sulfur dioxide and sulphites - 13 Lupine and derivatives - 14 Molluscs and derivatives

