



WINTER 2025
WELCOME



COCKTAILS

Garibaldi - € 8

Bitter Campari, Sicily red orange

Martini Americano - € 8

Martini rosso, Martini bitter riserva special, soda, orange slice, lemon peel

St- Germain Hugo - € 8

St-Germain, Prosecco, soda, lime slice, sprig of mint

Il Gin Tonic - € 10

Bombay Sapphire Premier Cru, tonic water, lemon peel

Vibrante Spritz - € 8

Non-alcoholic Martini, grapefruit soda



TASTING MENU



Dall'acqua

€ 60

Cherry-wood smoked trout, bitter mixed greens and crème fraîche [1-4-7]

Tagliolino with alpine char, its roe, and aromatic bread [1-3-4-7-9]

Salted cod, onions and polenta [1-4-7]

Dessert of choice

I Classici de La Rampolina

€ 60

Russian salad, Fassona beef tartare, veal with tuna sauce [3-4-7-9]

Agnolotti “gobbi” with three roasts served with meat jus [1-3-7-9-12]

Slow cooked beef confit, green sauce [4-7-9]

Dessert of choice

STARTERS

Before choosing... ask for the daily specials!

Russian salad, Fassona beef tartare, veal with tuna sauce - € 20 [3-4-7-9]

Poached egg, hunchback thistle and brioche bread - € 15 [1-3-4-7] **V**

Fassona beef carpaccio, puntarelle and gorgonzola- € 18 [7]

Cherry-wood smoked trout, bitter mixed greens and crème fraîche - € 16 [1 4-7]

Piedmontese *tartra*, Crampiole fondue and crispy cured meat - € 15 [1-3-7]

Selection of 6 cheeses with mustard and honey - € 20 [7-10] **V**

FIRST COURSES

All fresh pasta is traditionally homemade

Tagliolino with alpine char, its roe, and aromatic bread - € 18 [1-3-4-7-9]

Agnolotti “gobbi” with three roasts served with meat jus - € 16 [1-3-7-9-12]

Pumpkin ravioli, val Viguzzo butter and 36-months aged Parmigiano - € 16 [1-3-7] **V**

Bergese style Risotto- € 16 [7-9]

Our onion soup in crust - € 15 [1-7-9] **V**

Only SATURDAY AND SUNDAY:

The classic Cannelloni - € 16 [1-3-7-9]



MAIN COURSES

All main courses are served with seasonal vegetables

Braised veal shank with butter and sage - € 24 [1-9-12]

Slow-cooked beef confit, green sauce - € 24 [4-7-9]

Rabbit marinated with mustard and bergamot, oven-baked - € 23 [1-8-9-10-12]

Slow-cooked celeriac, black garlic, hazelnuts and pepper - € 16 [6-8-9] **V**

Salted cod, onions and polenta - € 24 [1-4-7]

Sliced hanger steak with Maldon salt - € 26 [9]

DESSERT & DESSERT WINES

Homemade desserts

Tiramisù - € 7 [1-3-7]

Eggnog with pears and red wine sauce - € 8 [1-3-7]

Tarte tatin with vanilla ice cream and cinnamon - € 9 [1-3-7]

Bonnet - € 7 [1-3-7]

Pears and chocolate cake - € 7 [1-3-7]



Passito di Pantelleria - € 5

Passito di Moscato - € 8

Barolo Chinato - € 8

Water - € 3 | Coffee - € 2 | Cover charge - € 3,5



[WORK WITH US]

We enjoy teaching our work to those who are eager to step up
and take on a challenge. Like the idea?
Feel free to ask us, we are available

Dear customer, we inform you that some products may be frozen at the source or locally frozen (through rapid temperature reduction), in compliance with self-monitoring procedures as per Regulation CE 852/04. We therefore invite you to ask the restaurant manager for any information regarding the product you are interested in. Fish intended to be consumed raw has undergone a preventive sanitation treatment in accordance with the provisions of Regulation CE 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

ALLERGENS:

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 Sesame seeds and derivatives – 12 Sulfur dioxide and sulfites – 13 Lupin and derivatives – 14 Mollusks and derivatives