

dal mare ~ from the sea

tonno gallurese ~ raw yellowfin tuna in sardinian olive oil with aged carignano wine vinegar, sea salt and black pepper	9
capesante ~ raw hokkaido scallops, garlic, black mulberry, mustard	10
tramezzino fritto ~ fried shrimp and scallop sandwich, chives, smoked lemon mayonnaise (1pc) ~ with 15g acadian caviar add \$45	9
linguine di mare ~ 40g pasta, clams, calamari, scallops, ocean fish, mussels, biancolilla olive oil	14
pesce di scoglio ~ tomato poached b.c. rockfish, basil-pine nut pesto	15

dall'orto ~ from the garden

pinzimonio ~ a tasting of two premium olive oils, warm bread, seasonal vegetables ~ view our list if you wish to add a third olive oil	11
insalata liquida ~ liquid salad of gem lettuce, peppers, pickled patty pans, pink peppercorn, fennel pollen, nocellara olive oil	8
risotto di legumi ~ seasonal legumes, castelmagno cheese, salt cured hen's egg yolk	8
scrigno ~ chest of pasta filled with spinach and ricotta cheese, garlic crema (1pc)	8
tortino alla valdostana ~ hen egg custard, porcini mushrooms, fontina cheese fondue, black truffles from umbria	16

dal pascolo ~ from the pasture

joselito iberico de bellota coppa ~ 35g thinly sliced prized cured coppa from spain, aged 6 months, served with warm bread	24
stella di ricotta in brodo ~ roasted buffalo ricotta and thyme in aromatic hen's broth	8
pappardelle al ragu ~ fresh pasta in tomato and juniper braised wild boar ragu, parmiggiano reggiano	11
manzo ~ wild ramp roasted flat iron steak, variations of allium	16
agnello alla griglia ~ grilled lamb chop, graffiti eggplant, smoked potato, rosemary (1pc)	12

dal casaro ~ from the cheese maker

raveggiolo ~ homemade cow's milk curd with zucchini blossom and pearls, served with warm bread	9
burrata ~ 125g pasteurized fresh cow's milk cheese, puglia, served with preserved tomatoes in puro olive oil	15
zaferan ~ 30g pasteurized sheep's milk cheese with saffron and black pepper, aged 2 months, sicilia, served with orange marmelata	8
puzzone di moena ~ 30g unpasteurized cow's milk cheese, aged 3 months, trento, served with honey and spruce	9
blu di frabosa ~ 30g pasteurized blue veined sheep's milk cheese, aged 8 months, piemonte, served with apple mostarda	7



onion



black pepper



garlic



pepper



pork



egg



shellfish



wheat



lactose



nuts

dal pasticciere ~ from the pastry chef

cassata ~ sweet buffalo milk ricotta cake, pistachio,
preserved cherry and citrus



9

tartufo ~ truffle of chamomile and almond sorbet, strawberry heart



9

la chiarina ~ abruzzese sponge cake, vanilla cream,
valhrona chocolate, espresso gelato



9

pastiera ~ sweetened barley tart, sicilian lemon, caramel crema



9

IL COVO

*si cucina sempre pensando a qualcuno, altrimenti
stai solamente preparando da mangiare*

*you always cook thinking about someone,
otherwise you're just preparing something to eat*