



*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

Green "salad" & "Saras" cheese (7,12)

Little tuna tataki, Sesame, Ponzu and Horseradish (4,6,,11,12)

Scallops Club sandwich, Bone marrow BBQ and Caviar (1,4,6,7,12,14)

"Acquerello" rice, with Prescinsêua" cheese, Olives, Nettle and Pinenuts (7,8,12)

"Cappelletti" stuffed with Beef and Bone marrow, Saffron, Lemon and Rosemary (1,3,7,9,12)

Duck breast, Ruby Porto, carrots and onions(7,12)

Predessert

Dessert

Petit fours

€ 90

Drinks are excluded from the price.



Territory and Tradition

Fassona's meat tartare, smoked egg yolk and local Artichokes "del Sorì" (3,)

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

Fassona's beef sirloin, Parsnip and Bordelaise sauce (7,12)

Predessert

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

Petit fours

€ 70

Quinto / Quarto

My idea of giblets

Oriental stily tripe: Teriyaki e Tom Kha Gai ,(4,6,11,12)

"Tajarin", rabbit "Finanziera", Celery and Mustard (1,3,7,9,10,12)

Beef tongue & Lemongrass (7,10,12)

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

Dessert

Petit fours

€ 60

Drinks are excluded from the price.

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



Starters

<i>Fassona's meat tartare, smoked egg yolk and local Artichokes "del Sorì" (3,)</i>	€ 20
<i>Asparagus, Buttermilk and "Seras del fen" cheese (7,12)</i>	€ 20
<i>Beef tongue & Lemongrass (7,10,12)</i>	€ 20
<i>Scallops Club sandwich, Bone marrow BBQ and Caviar (1,4,6,7,12,14)</i>	€ 25

First courses

<i>Traditional "Agnolotti del plin" and Salted butter mousse (1,3,7,12)</i>	€ 20
<i>"Acquerello" rice, with Prescinsêua" cheese, Olives, Nettle and Pinenuts (7,8,12)</i>	€ 22
<i>"Cappelletti" stuffed with Beef and Bone marrow, Saffron, Lemon and Rosemary (1,3,7,9,12)</i>	€ 22
<i>Burnt wheat flour "tagliatelle", Trout, Capers leaves, Garlic and Ginger (1,3,4)</i>	€ 22



Second courses

<i>Courgette and flowers, Buffalo ricotta cheese, olives and licorice</i> ^(7,9)	€ 22
<i>Dentex fish with potato crust, Lemon, Wild garlic and "Agretti"</i> ^(4,12)	€ 30
<i>Fassona's beef sirloin, Parsnip and Bordelaise sauce</i> ^(7,12)	€ 30
<i>"All" the half pigeon...Grape must, Ajvar sauce, Foie gras</i> ^(1,3,7,12)	€ 30

Cheese ⁽⁷⁾

<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 possible wine pairing with your dishes.

Cover charge 5 euro, water 75cl 3 euro



Desserts

<i>I'm NOT...a Bonet!!</i> (3,8,12)	€ 12
<i>Apple, ginger and Tahiti Vanilla</i> (3,7,8)	€ 12
<i>Rose, Rhubarb and Strawberry</i> (3,7)	€ 12
<i>Green peas Panna cotta, Coconut and Lemongrass</i> (1,3,7)	€ 12



*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.*

**Product FROZEN at the origin*

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)*