



LA CUCINA DELLO CHEF AGOSTINO SALA

Earth and water, tradition and future. In the heart of the ingredients there is the best of chef's cooking, made of emotions and reminds of the past, amusing his customers.

Agostino Sala is able to balance the best of ingredients, finding the right equity among his herb garden. The nearby lake and fundamental ingredients that brought to him creative cooking in freedom without frontiers.

His feelings are the most important ingredients of each dish.

◆ TASTING MENU ◆

Scallops

with Bettelmatt fondue and black truffle

Pin squid with tahine cream,
chickpeas and spirulina algae

Warm amberjack salad

with burrata, cherry tomatoes and capers

Risotto "Razza 77" creamed with buttermilk,
with Persico fish of Muggine

Murge lamb

slightly smoked with thyme

Sage sorbet from our herbarium

Warm eggnog

with vanilla ice cream and passion fruit

€ 130 for person

(The menu is served to the whole table)

◆ APPETIZERS ◆

Caponata of aubergines, pears and almonds
sweet and sour with bottarga of Muggine

€ 32

Warm amberjack salad

with burrata, cherry tomatoes and capers

€ 32

Cardoons flan

with fondue of Bettelmatt and black truffle

€ 32

The Lake splits into three

Trout tartare

Smoked whitefish with mountain blueberries

Curry marinated eel with Maderna pear chutney

€ 32

Piedmontese fassone tartare

with Italian caviar

€ 38

◆ Our classics ◆

Patè maison with pan brioche and rose jam

€ 36

Home made smoked salmon in beech wood
with Asian botanicals

€ 36

◆ FIRST DISHES ◆

*Our pasta is made daily at home
with Mulino Marino flour and organic eggs*

Soft dumplings with fondue of bettelmatt
and black truffle
€ 32

Pumpkin tortelli with ginger
with candied cannero lemon
€ 28

Risotto “Razza 77” creamed with buttermilk,
with Persico fish of Muggine
€ 34 (minimum for 2 people)

“Plin” ravioli with pure scampi
€ 36

Ravioli di Fassone, a tradition of our house,
with sour cream and sage butter
€ 28

◆ MAIN DISHES ◆

From water

Turbot with aquilano saffron sauce
with black cabbage and caramelized onion
€ 38

Scampi of the Mediterranean Sea
with black rice
€ 45

From the land

Briona snails
with grass peas cream, flavored with garlic
€ 28

Pigeon in Marsala Superiore
with brioche bread, its pâté and fig cooked wine
€ 42

Piedmontese fassone fillet with Sichuan pepper
with porcini mushrooms
€ 45

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Please let us know about any intollerance and allergies.

Ask our restaurant staff about ingredients you may be allergic to, used in our dishes.

*We inform our guests that fishes are subjected to freezing with blast chiller,
according to law about treatment for consumption of raw fishes (law 8-11-2012)*