



*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*



*A welcome aperitif will be served while you wait.
You may also enjoy a glass of wine selected by our sommelier, starting from € 8.*

Tasting Menus

*Tasting menus can vary for tables of up to 6 people (except for the Free Style menu).
For larger groups, the same menu must be selected for everyone*

Quinto/Quarto

My idea of giblets

*Beef Heart and Tuna (4,7,12)
“Tajarin”, Rabbit Offal Ragù, Celery and Mustard (1,3,7,9,10,12)
Sweetbread, Carrot & Ginger (7,12)
Offal ice cream, Linzer and Rhubarb (1,3,7,8)
Dessert*

€ 60

Drinks are not included from the price

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

Service fee 5€, water 75cl 4€



Free style

The most creative tasting: 7 courses by chef Marco Molaro

Buffalo Cheese, Sea Urchins and Green “salad” (7,14)

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

“Double tortello” stuffed with Nettle and “Robiola” cheese, Pinenuts and Sumac (1,3,7,8,12)

Rabbit’s “Cappelletti”, “Pecorino” cheese, Fava Beans and Olives (1,3,7,9,12)

Lacquered Eel, Beetroot and Yogurt (1,4,6,7,11,12)

“All” the half Pigeon...Grape Must, Ajvar sauce (1,3,7,12)

Predessert

Dessert

€ 90

Drinks are not included from the price

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

Service fee 5€, water 75cl 4€



Vegetable Garden

Vegetable Tasting

Asparagus, Almond and Smoked Egg yolk (3,6,7,8,12)

“Double tortello” stuffed with Nettle and “Robiola” cheese, pinenuts and Sumac (1,3,7,8,12)

Vegetable Wellington (1,3,6,7,9,12)

Predessert

Dessert

€ 65

Drinks are not included from the price

Territory and Tradition

Typical dishes of Monferrato

Fassona Beef: Cured meat, Green Peas, Mustard and Prescinsêua Cheese (3,7,10,12)

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

Fassona Beef Sirloin BBQ, “Caponata”, Bearnaise and Cognac (4,7,8,9,10,12)

Predessert

I’m NOT...a Bonet! (3,7,8,12)

Petit fours

€ 70

Drinks are not included from the price



Starters

<i>Fassona Beef: Cured meat, Mint Fava Beans, Mustard and Prescinsêua Cheese</i> (3,7,10,12)	€ 20
<i>Asparagus, Almond and Smoked Egg yolk</i> (3,6,7,8,12)	€ 20
<i>Cep Mushrooms & Beurre Blanc</i> (7,12)	€ 22
<i>Scallops Club sandwich, Bone marrow BBQ and Caviar</i> (1,4,6,7,12,14)	€ 25

First Courses

<i>Traditional "Agnolotti del plin" and Salted butter mousse</i> (1,3,7,12)	€ 20
<i>"Double tortello" stuffed with Nettle and "Robiola" cheese, pinenuts and Sumac</i> (1,3,7,8,12)	€ 22
<i>"Tagliatelle", Chanterelles Mushrooms, Garlic, Parsley and "Saras del fen" cheese</i>	€ 22
<i>"Acquerello" rice, Black Cuttlefish sauce, Celery, and Jalapeño</i> (3,4,9,12,14)	€ 25

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

Service fee 5€, water 75cl 4€



Second Courses

<i>Vegetable Wellington (1,3,6,7,9,12)</i>	€ 25
<i>Fassona Beef Sirloin BBQ, "Caponata", Bearnaise and Cognac (4,7,8,9,10,12)</i>	€ 30
<i>Poached Red Scorpion Fish, Parsley, Lemon and Olives (3,4,9,11,12)</i>	€ 30
<i>"All" the half Pigeon...Grape Must, Ajvar sauce (1,3,7,12)</i>	€ 30

Cheese ⁽⁷⁾

<i>Small tasting 4 cheeses</i>	€ 15
<i>Medium tasting 7 cheeses</i>	€ 20
<i>Pairing with homemade mustard and compote</i>	

If you want, it's possible wine pairing with your dishes

Service fee 5 euro, water 75cl 4 euro



*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)*