



Business lunch
served at midday only
holidays and Saturdays excluded

Variety of fresh fish of the day starters

or
Carrot soup, Ricotta cheese "in salvietta",
sweet and sour vegetables and roots

"Vittorio" style Paccheri pasta, 

Saltwater fish, according to market availability

Bite size desserts.

euro 80
excluding wine & beverages



The signature dishes of our first 50 years

Please use mobile phones with discretion

We would like to remind you that smoking is forbidden at the tables. Our staff will be happy to show you the designated smoking areas.



Carte Blanche

An extraordinary experience: a chance to let our creative flair
guide you and surprise you.

euro 280
excluding wine & beverages

In the tradition of Vittorio

A menu of fish and crustaceans
prepared according to market availability.

euro 190
excluding wine & beverages

The menus are served for the whole table.



Starters

“Damare” raw fish and shellfish	euro 80
Variety of fresh fish of the day starters	60
50 Warm steamed fish salad	70
Trilogy of foie-gras: the cherry, the rose, the escalope	80
50 Egg “à la Egg”	160
Carrot soup, Ricotta cheese “in salvietta”, sweet and sour vegetables and root	50
King crab, Wasabi arugula, daikon and avocado	80

First courses

Carmagnola peppers risotto, Fassona beef tataki and Robiola cheese	euro 60
50 Seafood risotto “from the pot to the plate”	70
Martinengo potato ravioli and Iranian Beluga caviar	160
50 “Vittorio” style Paccheri pasta	35
Gold, die-cut Spaghettoro pasta with Pigna white beans, red mullet and its emulsion	60
Gragnano pasta, scampi and Trumpet zucchini	70
Taleggio cheese Casoncelli, cardamom scented peas purée and spiced bread	50

If you have a food allergy and/or intolerance please ask our staff for information about the food and drinks we serve



Fish

50	Mixed fried fish with fruits and vegetables	euro 70
	Antarctic Common Mora, lettuce, clams and Taggiasca olives	70
50	Fillet of sea bass "alla clessidra"	60
	Amberjack in green sauce, seaweeds and mollusks ragout	60
	Deconstructed scorpion fish, stewed and raw	70
	Special chargrilled langoustines	80
	Mediterranean style turbot and meringue tomatoes	70

Meat

	Slow cooked rabbit haunch, candied onions and tomatoes	euro 50
	Roasted pigeon, burnt tomato conserve (min. 2 people)	120
	Candied Black pork neck with plums and sweet potatoes	50
	Lamb cutlet with herbs and creamed celeriac	60
50	"Orecchia di elefante" Milanese-style breaded cutlets (min. 2 people)	180*
	Lavender-honey lacquered duck breast with spices	60
50	"Piedmont" fillet steak tartare	60

An accurate selection of cheeses is available on request

* 20 euros each extra person

cover charge 7 euro

The menu is subject to change depending on seasonal produce and market availability.

Some of the recipes for our dishes may include natural food additives.

In compliance with legislative requirements, fish intended to be eaten raw has been pre-processed.

It may also have been stored at below-zero temperatures ($\leq -20^{\circ}$ for 24 hrs and/or $\leq -35^{\circ}$ for 15 hrs) and it may have been frozen