

Casa Corsetti

*Ourtasting menù
in five course
to discover our signature plate*

AMOUSE BOUCHE

63°EGG

Castelmagno cheese, hazelnuts and fresh black truffle

PIRAMIDI

handmade pasta, pheasant, Delcie di Borgogne, balcktruffle

GIRASOLE

stuffed pasta, free range pork meat, roast gravy

GUANCIOLA

slow cooked beef cheek, celeriac, Maldon salt

PREDESSERT

MERINGA

meringue, mascarpone and coffee cream filling

€.60,00 / persona

Menù will be served to all the table Guest

Wine Pairing – 4 Glasses: 25€