

Casa Corsetti

STARTER

63°EGG ,Castelmagno cheese,hazelnutsand fresh black truffle	€.	17,00
Or with <i>Withe Truffle</i>	€.	25,00
CIOTTI'S SELECTION , free range pork cold meat	€.	17,00
PHEASANT TERRINA , giardiniera, black truffle, cruncy hazelnuts	€.	17,00
Or with <i>Withe Truffle</i>	€.	25,00
ARTICHOKES crispy deep fried, in cream and in tartare	€.	17,00
MUSHROOMS Cardoncelli, Prataioli e Shitakeindifferentshape	€.	17,00

FIRST COURSE

STUFFED handmade pasta, pheasant, Delcie di Borgogne, balcktruffle	€.	17,00
Or wth <i>Withe Truffle</i>	€.	25,00
PAPPARDELLE , beef meat ragù without tomatoes	€.	16,00
RAVIOLO , ricotta realecheese, Delice di Bourgone, balcktruffle	€.	17,00
PUMPKIN soup, caprino cheese, liquorice, almond	€.	17,00
GIRASOLE stuffed pasta, free range pork meat, roast gravy	€.	17,00
CHITARRINI pasta with our mushrooms daily selection	€.	17,00

MAIN COURSE (with in season vegetables side dish)

BEEF CHEEK , slowcooked,celeriac, Maldon salt	€.	23,00
PORCK , slow cookedrib and cheek with giardiniera	€.	22,00
TENDERLOIN beefsteak, from the pan, with Porto and truffle	€.	28,00

DALLA GRIGLIA (tutto accompagnato da contorno di stagione)

BEEF RIB STEACK , Piemontese breed, 30 days aged	€.	25,00
FIorentina ,beef T-bone Steak, Piemontese breed, 30 days aged	€.	6,00 / hg
SLICED BEEF , from the grill, with ourmushroomsselection	€.	23,00
LAMB , New Zealandchops, slow cooked and grilled	€.	24,00

CHEESE SELECTION (servedatany time)

fresh and aged, with cow, goat and sheeppmilk(according to the dailyselection)	€.	16,00
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DESSERT

DARK CHOCOLATE PATTY , raspberry filling and semifreddo	€. 8,00
BABA' , Clement's rum, tangerine	€. 8,00
MERINGUE , mascarpone and coffee cream filling	€. 8,00
CHOCOLATE , pear and ricotta cheesebavarese	€. 8,00

COFFEE FROM THE WORLD

Caffè Giada Selezione Oro	€. 2,00
Caffè Cuba Extra Turquino Alto Serra sweet, soft acidity, round body, verypleasant, rich aroma and a slightlysmoky note	€. 6,00
Caffè Nepal Mount Everest Supreme magnificentconsistency, uniguestructure, hints of cocoa and candiedorange, ginger notes	€. 6,00
Caffè Colombia Barrique Rum aged in ex-rum barriques, itisstrikingboth for itsintensity and for particulararomaticcharacteristics of rum, cherry liqueur and tiramisu	€. 9,00
Caffè Jamaica Blue Mountain intense aroma, intense and enveloping taste, exceptionallyrich, soft and sweet, balanced on the palate, with incredibly long persistence	€. 9,00
Caffè Indonesia KopyLuwak producedin afewtens of kilos per year, from the grains collected after the digestion of the Luwak, whichnaturally "toasts" the berry with itsowngastricjuices. Coffee with a strong and complex taste, with an aftertaste of burnt sugar and chocolate notes	€. 18,00

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SOFT DRINKS AND BAR

Water	€. 2,00
Soft Drink Galvanina (Cola / Cola Zero / Limonata)	€. 4,00
Giada Deca / Barley / Ginseng	€. 3,00
Cappuccino / Americano / Macchiato	€. 3,00
Tè Verde/Nero / Ginger& Lime / Wildberries	€. 3,00
Cover Charge	€. 3,00

ALLERGENS AND INTOLERANCES **(in compliance with the UE Regulations No.1169/2011)**

In this restaurant, preparations containing the following allergenic ingredients may be present:

1. **Cereals** with gluten
2. **Crustaceans** and crustacean-based products
3. **Eggs** and egg products
4. **Fish**
5. **Peanuts**
6. **Soybeans**
7. **Milk**
8. **Nuts**
9. **Celery**
10. **Mustard** and mustard-based products
11. **Sesame seeds** and sesame-based products
12. **Sulfur dioxide and sulphites**

All guests with allergies or food restrictions are invited to promptly notify the staff. We are available to individually evaluate the possibility of preparing dishes that meet specific food restrictions.

It should also be remembered that all the raw materials used, according to the need of the process, can be subject to rapid reduction of temperature, inside our kitchen.