



CANNAVACCIUOLO

CARPE DIEM

Antonino Cannavacciuolo's taste journey

Sea bass and fresh goat cheese, green apple
and celeriac

Borlotti beans tagliatelle, mussels and chilli

Codfish, codfish, codfish

or

Beef's cheek and tail, onion vanilla purée, celery sauce

Pre dessert

Villa Crespi Dessert

150,00
per person

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You are invited to combine your menu with:

Wine pairing "Carpe Diem" selection

70,00
per person

Cheese selection from our trolley

20,00
per person



ITALIAN JOURNEY FROM SOUTH TO NORTH

Antonino Cannavacciuolo's taste journey

Sicilian scampi "pizzaiola" style, octopus water

Gragnano's linguine with squids and rye bread sauce

Red mullet, aubergine and provola cheese broth

Pigeon, foie gras and smashed cocoa beans,
Banyuls sauce

Pre dessert

Villa Crespi Dessert

180,00
per person

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You are invited to combine your menu with:

Wine pairing "from North to South" selection
90,00
per person

Cheese selection from our trolley

20,00
per person

STARTERS

- * Sicilian scampi "pizzaiola" style, octopus water
45,00

Blue lobster, Belgian endive salad, pine nuts and caviar
60,00

- * "Tonno vitellato" raw tuna slices, veal and dashi broth,
ginger and lemon
50,00

- * Foie gras terrine, pineapple and smoked mackerel
50,00

- * Local snails, white turnip, classic piedmont green sauce
45,00

- * Sea bass and fresh goat cheese, green apple
and celeriac
50,00

Piedmont raw meat from Boves, red onion and vervain,
Asetra caviar
60,00

- * *We inform our guests that some products could be with fast chilling
temperature treatment*



PASTA AND RICE

Gragnano's linguine with squids and rye bread sauce
40,00

Carnaroli rice, olive oil, clams, thyme and lemon
40,00

* Plin with duck, foie-gras soup, buffalo milk
40,00

* Homemade Cappelletti stuffed with zucchini
"scapece" marinade, scallops and yellow tomato
50,00

* Flavored saffron Spaghetti, sea urchin and crispy quinoa
50,00

* Borlotti beans tagliatelle, mussels and codfish tripe
45,00

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FISH

* Codfish, codfish, codfish
50,00

Seabass, Carmagnola peppers, "bagna cauda" sauce
60,00

* Eel "beccafico" style, endive and oranges
60,00

* Red mullet, aubergine and provola cheese broth
50,00

* Sole, squids, liver
60,00

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MEAT

* Pigeon, foie gras and smashed cocoa beans,
Banyuls sauce
60,00

Veal kidney, mango and fresh wild herbs
50,00

* Quail, scampi, oysters veils
60,00

Beef's cheek and tail, onion vanilla purée, celery sauce
60,00

“Zuppa forte”, onion, smoked potato and pork rinds
60,00

Veal Piedmont style, asparagus and cherries
60,00

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Cheese selection
30,00

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DESSERT

- * Ladyfinger biscuit and olive oil, olive ice cream and ginger
25,00
- * Coconut, pineapple, peanuts
30,00
- * Planet of the hazelnuts
30,00
- * Amaretto bonet sphere
25,00
- * Chocolate
30,00
- * The falsified egg
30,00
- * Cherry, yogurt and chocolate
20,00

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