
PASSAPAROLA
BOTTEGACONTEMPORANEA

— STORIES OF LAND AND —

# MEMORIES

This is no ordinary menu.
It is a travel journal, a story linking my family's Sicilian and Campanian roots to the land that raised me: Piedmont.

Every dish springs from vivid memories of home: its aromas, the colours of citrus, ripe grain, runs through olive groves and the warm breeze carrying the scent of lunch like a promise.

Our cuisine weaves memory and discovery together. A constant quest for authenticity, with carefully chosen ingredients, close ties to producers and a contemporary vision of tradition.

I believe in the value of small things, in a food culture handed down through generations, evolving and enduring.
This is why BottegaContemporanea belongs to the Slow Food Cooks' Alliance: a sustainable future begins on the plate.

## SELECTED BY:

50 TOP PIZZA

RANKED 71ST BEST PIZZERIA IN ITALY
2026

DUE SPICCHI GAMBERO ROSSO

2 SLICES GAMBERO ROSSO
2026

falstaff

92/100 FALSTAFF RESTAURANT GUIDE
2027

Touring Club Italiano

TOURING CLUB ITALIANO GASTRONOMIC EXCELLENCE2026

IDENTITÀ GOLOSE Le Guide PIZZA&COCKTAIL II° EDIZIONE

SELECTED PIZZERIA IDENTITÀ GOLOSE
2025 - 2026

MASTRO ARTIGIANO

MASTER ARTISAN
2023-2024-2025-2026

— INFORMATION —

# KEY

Please tell our dining room staff about any food allergies
or intolerances, even when the allergen is not listed
among the ingredients of the dish.
Providing full information is essential to help us keep you safe.

| | | | |
|---|---|---|---|
| 1 | GLUTEN | 8 | MUSTARD |
| 2 | LACTOSE | 9 | CELERY |
| 3 | TREE NUTS | 10 | EGGS |
| 4 | FISH | 11 | SOYA |
| 5 | MOLLUSCS | 12 | SULPHUR DIOXIDE |
| 6 | CRUSTACEANS | | |
| 7 | SESAME | | |


VEGETARIAN


SLOW FOOD PRESIDIUM


SPICY

**WE DO NOT CALCULATE SEPARATE BILLS.**

**COVER CHARGE 2,50 €**

If you require an invoice, please let us know
before making your payment.

**For maximum safety and quality, some preparations are blast-chilled in accordance with HACCP procedures.**

— APERITIFS —

# TO SIP

## GIN TONIC

**MACAJA** | 13.00 €
Premium Langhe gin made with Piedmont hazelnut, Umbrian juniper, Ligurian orange, wild rosemary and elderflower. Toasted hazelnut aromas, herbal and citrus notes, a rounded body and a fresh finish.

**IONICO** | 13.00 €
Inspired by the bond between land and sea, with Mediterranean juniper, myrtle, cardamom and citrus, blended with Etna water and a hint of salt. Fresh, mineral and briny, evoking sea breezes and Sicilian volcanic rock.

**FAVIGNANA** | 13.00 €
Mediterranean gin with botanicals grown and gathered on Favignana: lemon peel, wild myrtle, olive leaves, chamomile and sweet mint. Fresh and citrusy, with elegant herbal and marine notes recalling the scent of the sea.

## VERMOUTH

**IL PROFESSORE** | 6.00 €
Vermouth del Professore, rich and aromatic, with citrus, spices and medicinal herbs, and a long, clean finish.

**COCCHI** STORICO | 6.00 €
Storico Vermouth di Torino Cocchi, rich and rounded, with citrus, cocoa and medicinal herbs, and an elegant, lingering bitter finish.

**CARLO ALBERTO** ROSSO RISERVA | 6.50 €
Carlo Alberto Riserva, Vermouth Rosso Superiore, intense and rounded, with red fruit, vanilla and spices, a complex aromatic profile and a long, harmonious finish.

## COCKTAIL

**ALTA ETNA** SPRITZ | 10.00 €
Alta Langa DOCG, Etna Bitter and orange zest.

**BOSCO** ARSO | 13.00 €
Vermouth Rosso di Torino, Piedmont gin, Barolo Chinato and porcini powder.

**TORINO** ZERO | 8.00 €
Vol0 alcohol-free vermouth, Sicilian lemon juice, soda and dried orange.

— TASTING MENU —

# RADICI

**A journey between Piedmont and the South, reflecting our vision of cuisine. Dishes born of memory and exploration, designed to be shared while preserving their balance.**

**AMUSE** BOUCHE

**TERRA** MORBIDA

Jerusalem artichoke cream, crisp poached egg, brown butter and black truffle shavings.

| 2 - 10 |

**CONFINE** CIRCOLARE

Slow-cooked cheek meatball coated in Ispica sesame, with rosemary-roasted pumpkin cream.

| 1 -2 - 7 - 9 - 10 - 12 |

**PERSIANA** E MALGA

Homemade tortelloni filled with aubergine parmigiana, goat's toma fondue, charred tomato and basil emulsion.

| 1 - 2 - 10 |

**SELVA** E TAROCCO

Slow-braised venison*, carrot purée with Tarocco orange and braised cavolo nero.

| 2 - 12 |

**GELATO** GASTRONOMICO

60,00 €

## WINE PAIRING

**Wine pairing: 3 glasses chosen by our sommelier to complement every dish.**

20,00 €

— TASTING MENU —

# RICORDI

**A journey through our three doughs, with one pizza for each: from thin rolling to long fermentation and gastronomic baking.**
**Three ways to explore pizza through dough, ingredients and place.**

## **AMUSE** BOUCHE

### **'O'** RRAÙ Bòta-Crock

Artisan fior di latte mozzarella. **AFTER BAKING:** Traditional slow-cooked Neapolitan ragù, Ragusano DOP shavings and basil leaves.

| 1 - 2 - 9 |

### **A L'È PRÒPI** BONA Long fermentation

Artisan fior di latte mozzarella, herb-roasted potatoes. **AFTER BAKING:** Red pepper chutney, Bra-style sausage, Castelmagno DOP fondue.

| 1 - 2 - 12 |

### **TEXTURE** DEL SUD Gastronomic

**AFTER BAKING:** Andria stracciatella, aubergine parmigiana*, salted sheep's ricotta and basil emulsion.

| 1 - 2 |

### **ROSSO** SALINO Gastronomic

**AFTER BAKING:** Smoked stracciatella, red prawn tartare*, caper leaf and umibudo.

| 1 - 2 - 6 - 12 |

38,00 €

**The tasting menu is available every evening except Saturday.**
**For a minimum of two guests.**
**To preserve the balance of each dish, no changes are available.**
**Cover charge and water included. Drinks and coffee excluded.**

SUSHI

# PIEDMONT

Piedmont Fassona beef, prepared raw.
Flavours linking Piedmont and the South, following our vision of cuisine.
A balance of technique, ingredients and memory.

| | 4 ROLL | 8 ROLL |
|---|---|---|
| **PARLA** PÀ | 7.00 € | 13.00 € |

**FILLING:** Moncenisio blue cheese cream.
**OUTSIDE:** Bra-style sausage, hazelnut mayonnaise, crisp leeks and Piemonte IGP hazelnuts.

| 2 - 3 - 10 |

| | | |
|---|---|---|
| **MASLE** SICULO | 7.00 € | 13.00 € |

**FILLING:** Bra-style sausage.
**OUTSIDE:** Hand-chopped Piedmont Fassona sirloin, aubergine strips in oil, semi-dried Pachino cherry tomatoes and peppermint mayonnaise.

| 10 - 12 |

| | | |
|---|---|---|
| **VA BIN** PAREJ | 8.00 € | 15.00 € |

**FILLING:** Hand-chopped Piedmont Fassona sirloin
**OUTSIDE:** Pumpkin chutney, Moncalieri lardo and Montebore.
Roll smoked over almond and olive wood.

| 1 - 2 - 12 |

| | | |
|---|---|---|
| **BERLICA** BARBIS | 8.00 € | 15.00 € |

**FILLING:** Pulled venison with Barbera d'Asti DOC.
**OUTSIDE:** Panko tempura, crème fraîche with Piedmont tomino and Jerusalem artichoke crisps.

| 1 - 2 - 9 - 12 |

**Our Piedmont sushi is served with a Nebbiolo d'Alba DOC reduction infused with mountain botanicals.**

| 11 - 12 |

— THE KITCHEN —

# STARTERS

**TERRA** MORBIDA | 12.50 €

Jerusalem artichoke cream, crisp poached egg, brown butter and black truffle shavings.
| 2 - 10 |

**L'OTTAVO** TAGLIO | 11.50 €

Beef tongue, wholemeal bread cream, pomegranate molasses and cavolo nero crisps.
| 1 - 2 - 12 |

**GENTIL DI** LANGA | 14.50 €

Piedmont Fassona tartare, Bosina robiola cream, wholegrain mustard with Sicilian black bee chestnut honey and a crisp chestnut wafer.
| 1 - 2 - 3 - 8 - 9 |

**IL RITO** DEL MARE | 18.00 €

Tuna sashimi*, tuna garum, Sicilian black lemon powder, crisp fennel, Ispica sesame wafer and Lapsang Souchong consommé, poured tableside from a Japanese teapot.
| 1 - 4 - 7 - 9 |

## TO SHARE

**IDEAL FOR 2-3 GUESTS**

**FRICIULE** D'AST | 14.50 €

Fried leavened dough with Moncalieri lardo, honeyed hazelnuts and Castelmagno DOP fondue.
| 1 - 2 - 3 |

— THE KITCHEN —

# PASTA & RICE

**PERSIANA** E MALGA | 16.00 €

Homemade tortelloni filled with aubergine parmigiana, goat's toma fondue, charred tomato and basil emulsion.

| 1 - 2 - 10 |

**PËR BIN** FÀIT | 16.00 €

Tajarin with Bra-style sausage ragù, reduced Ruchè di Castagnole Monferrato jus and golden onion crisps.

| 1 - 10 - 12 |

**IJ JIGANT** DËL BÒSCH | 17.00 €

Gigante di Vercelli rice, goat's blue cheese fondue, rosemary-roasted pumpkin cream and braised king oyster mushrooms.

| 2 - 9 - 12 |

**GRANO E** CORALLO | 21.00 €

Spaghetti from ancient Sicilian grains, Mediterranean red prawn* bisque and tartare, umibudo and Sicilian black lemon zest.

| 1- 2 - 6 - 9 - 12 |

— THE KITCHEN —

# MAIN COURSES

**AMBRA** ARSA | € 20.50

Duck breast, parsnip cream, apricots in Marsala Vergine and pearls of 100% Guatemalan Arabica coffee.

| 2 - 12 |

**SELVA** E TAROCCO | € 20.50

Slow-braised venison*, carrot purée with Tarocco orange and braised cavolo nero.

| 2 - 12 |

**OMBRA** E RADICI | € 21.00

Sliced Fassona sirloin coated in Piemonte IGP hazelnuts, potato velouté and Langa mustard with Barbera.

| 1 - 2 - 3 - 8 |

**BRACE** AMARA | € 23.00

Octopus* smoked over almond and olive wood, crème fraîche with Piedmont tomino, red pepper chutney and sautéed puntarelle.

| 2 - 5 - 12 |

## SIDE DISHES

**PATATE** AL FORNO | 6.50 €

**MILLEFOGLIE DI** PATATE | 7.50 €

| 1 - 2 |

**VERDURE** SPADELLATE | 7.50 €

**GIARDINO** D'INVERNO | 12.50 €

Mixed leaves, red sancrau, Montebore, wholegrain mustard, Sicilian black bee chestnut honey , puffed quinoa, pear.

| 2 - 8 - 12 |

— OUR —

# DOUGHS

Our pizzas take shape through three interpretations of dough, designed to bring out each ingredient and support the balance of every creation.

## LONG-FERMENTED DOUGH
### CONTEMPORARY STYLE

Made with a pre-ferment (biga) and selected Bongiovanni flours. Long maturation develops complex aromas with notes of ripe grain. The result is a high, airy crust, soft inside and delicately crisp on the outside.
An elegant, light and highly digestible dough, designed to enhance every ingredient without overwhelming it.

**Available on Pop, Icons and Origins pizzas.**

## BÒTA-CROCK DOUGH
### THIN-ROLLED STYLE

Made with Bongiovanni type 1 flour, using a low-hydration direct method. Rolled thin and even, with a barely raised rim. Dry and light, it snaps cleanly at the bite without yielding beneath the toppings. Low hydration and long cold maturation develop aroma and digestibility while keeping the base dry. A dough that changes how you eat pizza, rather than a lighter version of Neapolitan dough.

**Available on selected pizzas.**

## GASTRONOMIC DOUGH
### HIGH HYDRATION

Made with Bongiovanni and Cereal Ceretto flours, rolled on crushed corn and pumpkin seeds. Tall, soft and airy, with a crisp base that gives structure and contrast. High hydration makes it exceptionally light, designed to support more complex toppings. A dough that takes centre stage rather than simply carrying the ingredients.

**Available only on gastronomic pizzas.**

— THE PIZZAS —

# POP

**MARGHERITA** NOCERINA — Also Bòta-Crock — € 8.50

San Marzano DOP tomato passata, artisan fior di latte mozzarella, basil leaves and Monti Iblei DOP extra virgin olive oil.

| 1 - 2 |

**REGINA** BAROCCA — € 10.50

San Marzano DOP tomato passata. **AFTER BAKING:** Eboli buffalo mozzarella DOP, red datterino tomatoes and basil emulsion.

| 1 - 2 |

**NAPUL'** È — Also Bòta-Crock — € 10.50

San Marzano DOP passata, artisan fior di latte mozzarella, Pantelleria IGP capers. **AFTER BAKING:** Lampedusa sardinella and Etna oregano.

| 1 - 2 - 4 |

**FUMO** E BOSCO — € 10.50

San Marzano DOP tomato passata, artisan fior di latte mozzarella, button mushrooms, smoked Agerola provola and artisan Muncalè sausage.

| 1 - 2 |

**SALSICCIA** E FRIARIELLI — € 12.50

Friarielli cream, artisan fior di latte mozzarella, artisan Muncalè sausage, friarielli and smoked Agerola provola.

| 1 - 2 |

**INCONTRO** VEGETALE — € 13.50

Rosemary-roasted pumpkin velouté, artisan fior di latte mozzarella, Moncenisio blue cheese and braised king oyster mushrooms. **AFTER BAKING:** Organic Nocellara del Belice green olives.

| 1 - 2 - 12 |

**BURRATA** | AFFUMICATA — € 14.50

San Marzano DOP tomato passata. **AFTER BAKING:** 250g of classic or smoked Andria burrata, charred datterino tomato cream and basil emulsion.

| 1 - 2 |

— THE PIZZAS —

# ICONS

**'O'** RRAÙ — Also Bòta-Crock — € 12.50

Artisan fior di latte mozzarella. **AFTER BAKING:** Traditional slow-cooked Neapolitan ragù, Ragusano DOP shavings and basil leaves.

| 1 - 2 - 9 |

**SCIÀRA** DI FUOCO — € 14.50

Yellow datterino passata with basil, fior di latte mozzarella, Secondigliano salami, sweet-and-sour Giarratana onion.
**AFTER BAKING:** Spilinga 'nduja cream and ito togarashi.

| 1 - 2 - 12 |

**DOPPIA** ANIMA — € 15.00

Artisan fior di latte mozzarella. **AFTER BAKING:** Cooked ham, Neapolitan potato croquettes and Castelmagno DOP fondue.

| 1 - 2 - 10 - 12 |

**COME NELLE** VECCHIE RICETTE — € 15.50

San Marzano DOP passata, sautéed aubergine and Fassona meatballs. **AFTER BAKING:** Smoked stracciatella, salted sheep's ricotta.

| 1 - 2 - 10 |

— THE PIZZAS —

# ORIGINS

**FURMÀJ** PIEMONTÈIS — € 12.00
Artisan fior di latte mozzarella, Moncenisio blue cheese, goat's toma, Bosina robiola and applewood-smoked pepper.
| 1 - 2 |

**A L'È PRÒPI** BONA — € 13.00
Artisan fior di latte mozzarella, herb-roasted potatoes. AFTER BAKING: Red pepper chutney, Bra-style sausage, Castelmagno DOP fondue.
| 1 - 2 - 12 |

**TORNÈ AL** FIÒCH — Also Bòta-Crock — € 15.00
A hint of San Marzano DOP, artisan fior di latte mozzarella. AFTER BAKING: Mixed leaves, Langhe cured ham, Bosina robiola.
| 1 - 2 - 12 |

**TRE** PIAN — Also Bòta-Crock — € 15.50
Artisan fior di latte mozzarella and braised king oyster mushrooms. AFTER BAKING: Artisan Moncalieri lardo and Montebore.
| 1 - 2 - 12 |

**FIGLIA** DELL'ETNA — Also Bòta-Crock — € 12.00
Artisan fior di latte mozzarella, sweet-and-sour Giarratana onion and Pantelleria IGP capers. AFTER BAKING: Semi-dried Pachino cherry tomatoes and salted sheep's ricotta shavings.
| 1 - 2 - 12 |

**ORO DEL** BAHAR — Also Bòta-Crock — € 14.00
Yellow datterino tomato passata with basil. AFTER BAKING: Smoked stracciatella, Lampedusa sardinella , caper leaves, olive ash and ito togarashi.
| 1 - 2 - 4 - 12 |

**A' MÈ** TERRA — € 15.50
San Marzano DOP tomato passata, artisan fior di latte mozzarella and grilled baby artichokes in oil. AFTER BAKING: Cooked ham, organic Nocellara del Belice green olives and aged Ragusano DOP.
| 1 - 2 - 12 |

**SICILIANO** FUORI SEDE — € 15.00
Yellow datterino passata with basil, artisan fior di latte mozzarella. AFTER BAKING: Black pig mortadella and toasted pistachio pesto. CRUST: Filled with cream ricotta and pepper.
| 1 - 2 - 3 - 12 |

— THE PIZZAS —

# GASTRONOMIC

**Our contemporary focaccias are complete creations: every element is designed to preserve their balance, so no changes are available.**

## **TEXTURE** DEL SUD — € 16.00

**AFTER BAKING:** Andria stracciatella, aubergine parmigiana*, salted sheep's ricotta and basil emulsion.

| 1 - 2 |

**PAIR WITH:** Timorasso Derthona DOC, Piccolo Derthona • Walter Massa

## **BIANCO** DI BRA — € 16.50

**AFTER BAKING:** Smoked stracciatella, white Bra-style sausage ragù, crisp leeks and organic apple vinegar jelly.

| 1 - 2 - 9 - 12 |

**PAIR WITH:** Barbera d'Asti DOCG, Montebruna • Az. Agr. Braida

## **| 1713 |** REGNO BREVE — € 17.50

**FOCACCIA FILLED WITH:** Andria stracciatella, courgette crisps, Langhe cured ham, goat's toma fondue and semi-dried Pachino cherry tomatoes.

| 1 - 2 - 12 |

**PAIR WITH:** Alta Langa DOCG, Espressione Noir • Az. Agr. Cocchi

## **LA TRIFULA** SUTA IL RAUL — € 22.00

**AFTER BAKING:** Fassona sirloin tartare, Castelmagno DOP fondue and black truffle slices.

| 1 - 2 |

**PAIR WITH:** Langhe Nebbiolo DOC, Ginestrino • Az. Agr. Conterno Fantino

— THE WINE —

# LIST

Our wine list is constantly evolving.
Our extended selection is therefore available by scanning the QR CODE.
Wines by the glass change weekly. Ask our dining room sommelier, who will be happy to guide you through the selection.

DECANTO®
CELLAR DOOR
Italian Wine List Awards
2027

## CELLAR DOOR AWARD 2026 AND 2027

Awarded by Decanto in the Untold guide to Italy's finest wine lists, for geographical diversity, regional character and care in selection.

# DRINKS

| | | |
|---|---|---|
| **SPAREA**<br>STILL - SPARKLING MINERAL WATER | 75 cl | € 3.00 |
| **MOLE COLA**<br>COLA - ZERO | 33 cl | € 3.50 |
| **CORTESE**<br>LEMON SODA - ORANGE SODA | 30 cl | € 3.50 |

— THE BEER —

# LIST

**MORETTI** RICETTA ORIGINALE 4,6 VOL.

20 cl | € 5.00 | 40 cl. | € 6.00 |

**MORETTI** LA ROSSA 7,2 VOL.

20 cl | € 5.50 | 40 cl. | € 6.50 |

# CRAFT BEERS

For our beers, we have also chosen two small local producers: Santa Brigida in Moncalieri and La Granda in Legnasco.
Like us, they choose our land, short supply chains and direct relationships with producers every day.

## SANTA BRIGIDA | MICROBREWERY IN MONCALIERI |

**LUIS** WEIZEN BAVARESE 2,5% VOL. 50 cl. € 8.00
Hazy straw colour, light body, aromas of grain and cloves.

**FEARM** RAUCHEN WEIZEN BAVARESE 5,0% VOL. 50 cl. € 11.00
Hazy golden colour, medium body, aromas of toasted and smoked grain.

**COLL** BERLINER WEIZEN 3,0% VOL. 50 cl. € 13.50
Hazy straw colour, light body, subtle malt and lactic acid aromas.

**BETH** BOCK WEIZEN BAVARESE 8,0% VOL. 50 cl. € 14.50
Hazy copper colour, medium body, subtle honey and caramel aromas.

## LA GRANDA | BREWERY IN LEGNASCO |

**KLOE** LAGER 5,0% VOL. 33 cl € 7.50
Bright golden colour, soft and smooth body, aromas of malt and grain with light notes of honey.

**KEI OS** IPA 5,0% VOL. 33 cl € 9.00
Golden colour, medium body, intense citrus and tropical fruit aromas, with a fresh, pleasantly bitter finish.

**FLOOKE** AMBER LAGER 6,5% VOL. 33 cl € 9.50
Amber colour, full and smooth body, aromas of toasted malt, caramel and coffee, with light chocolate notes.

All beers contain gluten



# MATTER

A STORY BEHIND
EVERY CHOICE

# MONTEBORE

01

**Curone and Borbera valleys, Piedmont**

A raw cow’s and sheep’s milk cheese, built in three small stacked tiers like a wedding cake. Tradition says Leonardo da Vinci chose it for the wedding of Isabella of Aragon and Gian Galeazzo Sforza in 1489. Revived after years of neglect, it is milky and buttery; ageing brings out notes of chestnut and herbs.



**ON THE PALATE**

Milk, butter, herbs and chestnut.

**ON THE MENU**

Va bin parej · Giardino d’inverno · Tre pian

# GIARRATANA ONION 02

**Giarratana, Iblei hills, Sicily**



Large, white and slightly flattened, this onion has a delicate sweetness with no pungency. Grown in the Iblei hills, it can reach impressive sizes. Its fleshy texture is pleasant even raw; cooked, it becomes soft and mellow. In our menu, sweet-and-sour preparation brings out its balance.

**ON THE PALATE**

Sweet, delicate, fleshy.

**ON THE MENU**

Sciàra di fuoco · Figlia dell'Etna

# BRA SAUSAGE 03

**Bra, Cuneo, Piedmont**



A fresh sausage from Bra, made mainly with beef, finely textured and pink in colour. Its origins are linked to the Jewish community of Cherasco, for whom it was made without pork; today's recipe also includes pork belly. Delicate and aromatic, it reflects the culture of Bra's butchers and the cuisine of the Langhe.

**ON THE PALATE**

Delicate, soft and juicy, with light spicy notes.

**ON THE MENU**

Parla Pà · Masle siculo · Për bin fàit · A l'è pròpi bona · Bianco di Bra

# LAMPEDUSA SARDINELLA 04

**Lampedusa Island, Sicily**



**ON THE PALATE**

Sea saltiness and a bold character.

An oily fish with a dark green back, silver flanks and a fine golden stripe. Sardinella is part of Lampedusa's seafaring heritage. The Slow Food Presidium protects its traditional preservation: after catching, the fish rests in salt, then is washed in brine and packed in oil. A process that preserves the flavour of the sea.

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**ON THE MENU**

Napul'è · Oro del Bahar

# BLACK SICILIAN BEE HONEY

05

**Sicilian sweetness**

Chestnut honey has a dark amber colour, an intense, tannic aroma and a bitter finish. It is made by the Sicilian black bee, a native subspecies with a dark abdomen, adapted to the island's climate. The Slow Food Presidium supports its recovery and breeding, protecting Sicilian biodiversity. In our menu, it is paired with wholegrain mustard.



**ON THE PALATE**

Intense, tannic, with a bitter finish.

**ON THE MENU**

Gentil di Langa · Giardino d'inverno

# 06

# VERCELLI GIGANTE RICE

**Vercelli area, Piedmont**



A historic variety with large, slender grains, selected in the 1940s and widely grown around Vercelli after the war. Set aside for higher-yielding rice, it was revived by farmers who preserve its seeds. The name Gigante refers to the tall stature of the plant.

**ON THE PALATE**
Firm grain

**ON THE MENU**
Ij jigant dël bòsch

# CASTELMAGNO 07

**Grana valley, Cuneo, Piedmont**

A mountain cheese from the Grana valley, made with raw cow's milk, sometimes with sheep's or goat's milk. Its history goes back to the Middle Ages, when wheels were also used to pay dues to the Marquis of Saluzzo. The cheese is crumbly and can develop blue-green veins as it ages; melted into fondue, it becomes creamy and rich.

**ON THE PALATE**
Savoury, milky and crumbly; more intense with ageing.

**ON THE MENU**

Friciule d'Ast · Doppia anima · A l'è pròpi bona · La trifula suta il raul



# LAPSANG SOUCHONG

08

**Fujian tradition, China**

A traditional Chinese black tea, whose smoked version is processed over pinewood smoke. Its amber infusion evokes wood, fire and resin. In cooking, its aromatic character bridges different ingredients. In our menu, it flavours the consommé served with tuna, poured tableside from a Japanese teapot.

**ON THE PALATE**

Pine smoke, wood and resin



**ON THE MENU**

Il rito del mare

# 09 ITO TOGARASHI

**The spice of Japan**

Very fine threads of dried red chilli, light as tiny strokes of colour. Used as a finishing touch in Japanese cuisine, they add gentle heat and an elegant visual presence.



**ON THE PALATE**

Chilli notes, warmth and a dry finish.

**ON THE MENU**

Sciàra di fuoco · Oro del Bahar

# TUNA GARUM 10

**Mediterranean tradition**



A tuna condiment recalling the fish sauces of the ancient Mediterranean. Garum already seasoned many dishes in Roman cooking: at Pompeii, amphorae and mosaics tell of its production and trade. Today, tuna garum brings saltiness and umami, with flavours that vary by the producer's recipe. A little adds depth to sashimi.

**ON THE PALATE**

Sea saltiness, umami and a long finish

**ON THE MENU**

Il rito del mare

# UMIBUDO 11

**Sea grapes. Okinawa tradition**



Small green clusters resembling plant caviar: umibudo is a delicate seaweed with a fresh, briny taste. Its tiny beads pop as you bite, releasing a pleasant marine note. Linked to Okinawan cuisine, it adds texture and freshness to seafood dishes. In our menu, it meets red prawn on focaccia and spaghetti.

**ON THE PALATE**

Fresh and briny, with tiny crisp beads.

**ON THE MENU**

Rosso salino · Grano e corallo

# BLACK LEMON POWDER 12

**Sicilian lemon, Persian inspiration**



Our black lemon powder starts with Sicilian lemons. Its preparation is inspired by Persian limoo omani, dried citrus used to flavour stews. Drying darkens the fruit and concentrates its aromas; grinding turns it into an intense spice. Just a pinch adds character to raw fish and seafood dishes.

**ON THE PALATE**

Citrusy, tangy, earthy and lingering.

**ON THE MENU**

Il rito del mare · Grano e corallo