

BISTROT NORDELAIA

S^{RT}
T^A E^R S

- * Roasted pumpkin, persimmon, Castelmagno fondue, hazelnuts and caper leaves 14
- * Crunchy egg, soft Jerusalem artichoke, Roccaverano, grape must 13
- * Cardoons from Nizza, bagnacauda, Fiandino Riserva cheese cream, bitter orange, herbs 15
- * Vitello Tonnato 15

F^I R^S T
C^O U^R S^E

- * Butternut squash risotto, white gorgonzola fondue from Bernini, amaretto 17
- * Tortelloni with sheep ricotta, pear, butter and sage 16
- * Spaghettoni, saffron cream, ossobuco ragout, gremolada 18

C^O
S^E N^D
C^O S^E
U^R

- * Octopus soup, butterbeans from Val Borbero, sweet and sour baby onion 22
- * Milanese king oyster mushrooms, brown butter mashed potatoes, beef demi glace 18
- * Dolcetto braised beef, mascarpone whipped polenta, herbs 22
- * Winter salad: kale, candied walnuts, orange, pomegranate, sesame dressing 15

E R
D S E T
S

- * Krumiri Tiramisù 9
- * Warm chocolate brownie, vanilla ice cream 9
- * Crème brûlée with concord grape compote 9