

Aperitif

Drinks

<i>Ibiscus Sour</i>	12
<i>Gin, syrup, lime, egg white</i>	
<i>Coffee Negroni</i>	14
<i>Campari, coffee infusion, vermouth, gin</i>	
<i>Paloma</i>	12
<i>Tequila, lime, grapefruit soda top</i>	
<i>Canadian Spirit</i>	14
<i>Bourbon, angostura, maple syrup, soda</i>	
<i>Sea Martini</i>	14
<i>Vodka infused with seaweed, vermouth, seawater</i>	
<i>Proposal of the day</i>	15

Sharing dishes

<i>Piedmontese young beef, crispy parmigiano waffle</i>	15
<i>Prosciutto</i>	18
<i>Aimo e Nadia's selection</i>	
<i>'Pappa al pomodoro', basil</i>	12
<i>'Mondeghili' with herbal mayonnaise</i>	12
<i>Piedmontese beef with 'salsa tonnata', capers, crispy celery</i>	18
<i>Fried 'gnocco', lard from Colonnata (Fausto Guadagni)</i>	15
<i>BistRo purée</i>	12

*Our dishes are made with many different ingredients not always mentioned on the menu.
Please inform us about any allergy or intolerance when we take the order.
According to Reg. 852/2004/EU some foods might be blast chilled.*