

Appetizers

Grilled new Vegetables from the “Caffè” Freisa Langhe doc “Costa dei Frè” 2023 Cantina 499	€ 20,00 € 8,00 
Fried poached egg, Cheese Fondue, green Vegetables and Red Potatoes Metodo classico extra brut 2018 Sergio Barale	€ 18,00 € 10,00 
Roasted 'Squid, crispy vegetables and “Bagna Cauda” From Black to White “Il Bianco” igp 2022 Zymè	€ 22,00 € 8,00 
Steamed Turbot fish carpaccio with Tomato concassé, fresh Capers, taggiasca Olives and oriental sprouts Passerina delle Colline Pescaresi igt 2023 Ciavolich	€ 26,00 € 8,00 
Octopus carpaccio, Broccoli, Mango, Sour cream and Ligurian Olives Moscato Secco “esCAMOtage” Piemonte doc 2023 Guido Vada	€ 24,00 € 8,00 
Raw Veal Tartare with Celery, Hazelnuts, Parmesan cheese and Cantabrian Anchovies Dolcetto d’Alba doc 2023 G. Alessandria	€ 22,00 € 8,00 
Our “Vitello Tonnato” Barbera d’Alba doc 2023 G. Alessandria	€ 20,00 € 8,00 

First courses

Spaghetti alla Chitarra del Caffè with “Pomodoro e Basilico” Merlot Rosso Ossola “Lepontinum” 2022 E. Patrone	€ 18,00 € 8,00 
Spaghetti alla Chitarra Aglio, Olio, Peperoncino, with 'Red Prawns and Lemon Chenin Blanc Saumur “La Cerisaie” asc 2023 La Reniere	€ 26,00 € 9,00 
Tagliatelle with Cheek ragù and Veal Tongue, Carrots, Turnips e Holzhofer Isola dei Nuraghi Cagnulari doc 2023 L’Alghè	€ 22,00 € 9,00 
Potato Gnocchi, Pumpkin, Sausage and Scampo Vespolina doc “Maria” Colline Novaresi 2024 F. Brigatti	€ 24,00 € 8,00 
Meat Ravioli with spiced meat broth, spring Onions, Shiitake mushrooms, and caramelized Pork Verduno Pelaverga doc “Speziale” 2024 F.lli Alessandria	€ 22,00 € 8,00 
Risotto Acquerello “Cacio e Pepe”, and caramelized Shallots and Katsuobushi Pinot Nero A.A doc 2024 Cantine Andriano	€ 24,00 € 9,00 

Main courses

Roasted Turbot with purple Potatoes, Pak Choi, and salted Raspberries Arneis Langhe doc “Ansem” 2024 Guido Vada	€ 32,00 € 8,00
’Grilled Octopus, Pumpkin, Shiitake, black Cabbage and Ponzu sauce Sauvignon Blanc “Vette” igt Dolomiti 2024 San Leonardo	€ 30,00 € 8,00
Roasted Cod with white Polenta cream and stewed blonde Onions Timorasso doc “Derthona” 2023 C. Mariotto	€ 28,00 € 9,00
Crispy suckling Pig with Honey and soy sauce, Field herbs and puffed Potatoes Montepulciano d’Abruzzo doc 2022 Ciavolich	€ 28,00 € 8,00
Coffee-Flavored Veal Cheek, Celeriac Cream, and Red Potato Puree Gattinara docg 2019 Anzivino	€ 28,00 € 10,00
Carameliz Duck breast, Red Radicchio and stewed Veal Trippe Nebbiolo Langhe doc 2023 G. Alessandria	€ 28,00 € 9,00
Cheese selection “Caffè delle Rose” Verruzzo Toscana Rosso igt 2023 Monteverro	€ 18,00 € 9,00

Tasting Menù “Tradizione”

Amuse-Bouche
Raw Veal Tartare with Celery, Hazelnuts, Parmesan cheese and Cantabrian Anchovies
“Vitello Tonnato”
Ravioli del Plin with cooking sauce and aged Parmesan shavings
Coffee-Flavored Veal Cheek, Celeriac Cream, and Red Potato Puree
Warm Ratafià Zabaglione with Fiordilatte Ice-cream
€ 68,00 per person
4 wine glasses pairing selected by our sommelier € 38,00
*** Tasting Menu is served for all the table guests **

Cover charge € 3,50

Desserts

Dessert pairing wines

Tiramisù Caffè delle Rose Zibibbo Vino Liquoroso “Morsi di Luce” Florio	€ 9,00 € 9,00
Warm Ratafià zabaione with fiordilatte ice-cream Moscato d’Asti DOCG 2023 Paolo Saracco	€ 10,00 € 7,00
Pear semifreddo with Chocolate, Cashews and Rum Pedro Ximenes “Don Px” s.a. Bodegas Toro	€ 10,00 € 10,00
Meringue mascarpone with mango and red fruits Sauternes Cru Classé s.a. Chateaux Haut Coustet	€ 10,00 € 10,00
Dark Chocolate, dates and persimmons Vermouth Rosso del Caffè’ delle Rose	€ 12,00 € 8,00
Sorbet “Caffè delle Rose” Acquavite alla Frutta	€ 7,00 € 6,00

For more information on substances or products that cause allergies, it is possible to consult the appropriate documentation that will be provided on request by the staff.
EC Reg. 853/2004 marked the products purchased with ’ abatement on board a fishing boat.
To ensure the natural freshness and healthiness some products are subjected to rapid blast chilling.