

Menu Room

Carpegna raw ham with "Bleu d'Aoste" cheese

20,00 €

Asparagus flan with light Aosta Valley fondue ✓

20,00 €

Full of cherry tomatoes and buffalo burrata with basil emulsion ✓

20,00 €



Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese ✓

20,00 €

Sautéed cavatelli in "amatriciana" style with grated pecorino Romano cheese

20,00 €

Genoese vegetable soup ✓○

18,00 €



Grilled paillard with salad

25,00 €

Spicy chicken with roasted potatoes

24,00 €

Chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise ✓

20,00 €



Crème de Cogne 10,00 €

La fiocca (whipped cream with grappa) 10,00 €

Crème caramel 10,00 €

Panna cotta with berries sauce 10,00 €

Tart with seasonal fruit 10,00 €

Dessert of the day 10,00 €

Room service surcharge of €15.00 per person

We are happy to serve alternative naturally gluten-free ○ and vegetarian foods ✓

Thanks to the most advanced processing techniques, some products with the symbol ** have been subjected to temperature reduction and stored at -20 ° C.
* Frozen Product # The product has been regularly slaughtered according to Reg. CE 852/2004
The informations about the presence of products that cause allergies or intolerances are available by contacting to the service staff