

We host the exhibition

“La resistenza di un fiore”
The resistance of a flower

by Rosalba Cutrano

01.10.2023

Tasting Menu

Appetizer duo

I Tomini RF GF
La Piemontese NF

First course of choice

L'Evoluzione RF GF
Il Mito Afrodisiaco GF NF
I Ravioli NF
Gli Sfizi

Second course of choice

Il Piatto Novak RF GF
La Vendemmia GF NF
Il Tripudio di Saporì NF

Dessert duo

La Golosa RF GF
La Lussuria

Glass of Wine of choice

Water & Coffee

Minimum for 2 people

55€ per person

Tasting Menu with Wine Tasting Route

Franciacorta Brut Boccadoro
Nebbiolo Rosè Camparo
Nero D'Avola Nicosia
Erbaluce Passito

Minimum for 2 people

65€ per person

RF Raw Food

GF Gluten Free

NF Nut Free

For allergenic ingredients, consult the information displayed at the entrance to our restaurant or contact the staff

appetizers

I Tomini RF GF

12 €

Cauliflower and cashew nut tomini served with parsley sauce and radish marinated in apple vinegar and extra virgin olive oil, accompanied with raw crackers of flax, sunflower and chia seed, desiccated for 12 hours at 42°C

**Raw plate served at room temperature*

Ricchezza di Terra GF NF

12 €

Flan of Jerusalem artichokes, potatoes, leeks and tofu cooked in a bain-marie in the oven, served with hot rice fondue and slices of black truffle

La Piemontese NF

12 €

Breaded and baked seitan frayed, served with sautéed vegetables with sage, bay leaf and golden onion, shaded with chardonnay from Langhe and apple cider vinegar

Croissant del L'Orto NF

12 €

Artisanal savory croissant filled with broccoli cream, served with a cup of cannellini bean mousse and powder of dried black olives

fair trade coffee

FROM ORGANIC FARMING

The coffees of the PUNTO EQUO cooperative are selected from the best varieties in the fair trade circuit. We believe that every aroma is born not only from the balance between the quality of the bean and the wisdom in its processing, but also from its history. This is why each cup speaks of justice, dignity and respect for Earth.

L'Albero del caffè

2 €

Composed of five fine organic coffees, 60% Arabica and 40% Robusta, from South and Central America, Africa and India. Each of the coffees is roasted individually and slowly in the social roasting L'Albero del caffè, a project that offers new job opportunities to prisoners or people in conditions of social disadvantage.

Producers of Arabica: Coop 5 de Junio (Nicaragua), Expocacer (Brazil), Wottona Bultuma (Ethiopia).
Robusta: Phalada Agroeco (India), Cooacaram (Brazil)

Deca L'Albero del caffè - Arabica 100%

2 €

Grown in the forests of the Andean mountain range, it comes from ancient Typica and Caturra varieties. Natural decaffeination uses only water vapor and carbon dioxide, without the use of solvents. It is characterized in the cup by the aroma of dark chocolate and small berries.

Producer Arabica: Norandino (Peru)

Orzo Altromercato

2 €

Barley coffee comes from Ecuador, where small farmers are engaged in cultivation, harvesting and hulling through artisanal and manual systems and without the use of chemical agents. Cultivation takes place in the sierra at over 2000 meters above sea level, where mainly mestizo or indigenous communities integrate the production with that of lentils, potatoes, beans and cocho.

Producer: Tienda Camari (Ecuador)

Assorted tea and herbal teas

3 €

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desserts

All our desserts are free of refined sugars

La Golosa RF GF 8 €

Raw hazelnut and date cake, soft cream of gianduia, cashews and cocoa, covered with pear jelly, served with dried pear slices at 42°C for 12 hours

La Lussuria 8 €

Soft chocolate cake, served with apricot jam, black cocoa foam and almond brittle

L'Eleganza GF NF 8 €

Soft gluten-free sponge cake ring with vanilla and turmeric scent, served in marron glacé cream, Christmas coconut foam, custard pearls and pomegranate grains

first course

L'Evoluzione RF GF 12 €

Raw spaghetti of Daikon (japanese radish) marinated in lime, served with beetroot and cashew cream, extra virgin olive oil and fresh sprouts

**Raw plate served at room temperature*

Il Mito Afrodisiaco GF NF 13 €

Brown rice creamed with artichoke cream, potatoes and leeks, served with a nest of sautéed artichokes and its base

I Ravioli NF 13 €

Artisan ravioli* made of durum wheat, soft wheat and turmeric powder, stuffed with pumpkin and leeks, seasoned with seitan sauce and its vegetables

Gli Sfizi 13 €

Artisanal potato and beetroot gnocchi served in a bed of pumpkin cream, fermented almond mousse and chicory of catalonia cimata

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second course

Il Piatto Novak RF GF

15 €

Three soft raw carrots, almonds, dried tomatoes and olives burgers with flax and sunflower seeds, breaded in sesame seeds, dried for 6 hours at 42°C served with cashew and turmeric cream, Jerusalem artichoke chips, fresh salad and marinated purple cabbage

**Raw plate served at room temperature*

La Vendemmia GF NF

15 €

Carpaccio of Tempeh (fermented soy) shaded with Nebbiolo wine, baked with barbecue spices, served in a bed of caramelized onions, taragna polenta wafer and broccoli mousse

Il Tripudio di Saporì NF

15 €

Artisanal seitan marinated in Langarola Barbera, stewed with leeks and baked with its stock. Served in a bed of mashed potatoes flavored with nutmeg and steamed thyme bok choy (Chinese cabbage)

Beyond Burger

15 €

Wholemeal cereal buns stuffed with Beyond Burger*, baked cabbage, stewed onions, salad leaf, L'Orto dark rice cheese elaborated with smoked salt and vegetable mayonnaise with chives

**Frozen product*

sides

Il Viola RF GF NF

6 €

Purple cabbage julienne marinated in apple vinegar and extra virgin olive oil

Le Patate GF NF

6 €

Baked potato wedges au gratin with thyme and sage served with ketchup and vegetable chive mayonnaise

La Mantovana GF NF

6 €

Mantuan pumpkin cooked in the oven flavored with thyme

Side Trio

10 €

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