

Testamatta tasting Menu 55
A 4 courses tasting menu selected by our chef Roberto

Antipasti

Acciughe alla Piemontese 16
Homemade bruschetta, Sclaccata anchovies, sheep ricotta cream, paprika

Burrata d'Autunno 18 (veg.)
Burrata, pumpkin, crispy quinoa, sea buckthorn, miso-almond milk

Tartare sull'Osso 20
Veal tartare, black garlic cream, gratinated marrow on toast

Sashimi 20
Red snapper, Venus clams, colatura di alici dressing, lime caviar, blackberries

Primi

Mezzi Rigatoni all'Amatriciana 22
Pasta, pork cheek Guanciale, San Marzano tomato, Pecorino Romano cheese

Tagliatelle all'Anatra 24
Homemade tagliatelle, wild duck ragu, chocolate

Pasta alla Seppia 24
Short pasta, Cuttlefish, potato, rosemary crumbs

Ravioli del Plin 25
Homemade ravioli, Blu del Moncenisio cheese, topinambur cream, pecan
our suggestion: add black truffle (7eu)

Secondi

Zucchine Ripiene 24 (veg.)
Filled Courgette, Scamorza cheese, yellow tomatoes cream

I Calamari di Nonna Mafalda 30
Stuffed Squid, veal, chorizo, Parmigiano, Roasted baby gem lettuce

Ossobuco di Cervo 32
Heart ossobuco, Borlotti beans

Tagliata di Filetto 32
Beef tournedos, Madeira sauce, seasonal wild mushrooms

Dolci

Pannacotta alla Fava di Tonka 12
Pannacotta, tonka bean, khaki fruit, figs, crispy raspberries
Suggested wine: Moscato di Pantelleria 2023, Donnafugata (60ml)

Torinamisu' 12
Artisanal ladyfingers, hazelnut cream, coffee gel
Suggested wine: Verdicchio Passito 2019, Mancini (60ml)

Selezione di Formaggi 15
Cheese selection and fruit compote
Suggested wine: Montefalco Sagrantino Passito 2016, Bocale (60ml)

Bread 3- p.p.
Homemade focaccia, 'Bakkerij Louf' bread, pane Carasau, De Ritis Olive Oil

Food prepared in our restaurant may contains allergens.
If you have a food allergy, please, notify our staff. Thank you!