

Testamatta tasting Menu 59
A 4 courses tasting menu selected by our chef Roberto

Antipasti

Acciughe alla Piemontese 16
Homemade bruschetta, Sciacca anchovies, sheep ricotta cream, puntarelle

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, ponzu yuzu dressing, finger lime, beetroot, tuna heart, pomegranate gel

Primi

Rigatoni Coda alla Vaccinara 23
Short pasta, braised oxtail, Parmigiano 24 months

Tagliatelle all'Oca 24
Homemade tagliatelle, wild goose ragu, chocolate

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

Fregola Risottata agli Scampi 28
Fregola, fresh langoustine, black lime powder, salty finger

Secondi

Uovo 63 °C 24 (veg.)
Poached Egg, Polenta, Black Cabbage, Cauliflower-saffron cream

1 Calamari di Nonna Mafalda 30
Stuffed Squid, veal, nduja, Parmigiano, Cime di Rapa

Ossobuco di Cervo 32
Deer ossobuco, Borlotti beans

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

Dolci

Pannacotta alla Fava di Tonka 12
Pannacotta, tonka bean, kaki, 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!