



CAVOUR

Starter

- Adult Fassona beef, hazelnut praline, beetroot veil *5.8 16 €
- Veal in tuna sauce *3.6.9.12 16 €
- Daikon ravioli, Mandrogno raw salami, red sauce *3.6.7.9 17 €
- Raw fish, celeriac, summer melon and fermented pineapple *1.2.6.9.14 22 €
- Steamed cod, sour cream of potatoes, cabbage and oriental sauce *1.4.6 22 €

First courses

- The rabaton world *1.6 19 €
- (The land of Fraschetta in different textures: goat ricotta cheese, chlorophylls, herbs and snails)
- Risotto, marrow, bergamot and parsley *7.12 18 €
- Lasagna with super ragout *1.3.6.9.12 16 €
- Plin Cavour *1.3.6.9.12 16 €
- Spaghettoni with 5 tomatoes *1.6.7.9 16 €

Second courses

- Piedmontese court duck, cooked in an iron pan, foie gras sauce *6.7.9.12 24 €
- Fish of the day, buttermilk and dill *4.7.12 27 €
- Piedmontese sirloin steak with vermouth *7.9.12 22 €
- Chestnuts and wild piglet *6.7.12 25 €
- Beef rib cooked in salt, vegetables from the regenerative garden *6.7.10.12 25 € per person (minimum 2 persons)

Dessert

- Caramelised radicchio, Jerusalem artichoke ice cream, tonka bean and black sesame crunch *7.11 9 €
- The dessert to share: sugar bread and its games (for 2 persons) *1.3.7 14 €
- Spring fruit and vegetable compote, vermouth, pumpkin ice cream *7.8 9 €
- Salsify, caramelised chocolate, bread and blueberries *1.7 9 €
- Bunet Cavour *1.3.7.8 7 €



CAVOUR

Cheese selection

(Marco Bernini, Luca Montaldo e La Tula)

4 tastings 16 €

7 tastings 20 €

Accompanied by home-made mustards and compotes and our spice braid

Homemade bread and breadsticks

Service 3 €

Drinks

Water 75 cl. 3 €

Soft Drinks 5 €

Craft beer 7 €

Espresso 2 €

Cappuccino 3 €

Tea / Infusion 3 €

* Please take note of the allergen table in the dining room
and inform the staff of any allergies and/or intolerances before ordering.

In order to maintain the properties and freshness of the food used, some products of animal origin,
fishery products and fresh homemade pasta may be subjected to rapid blast chilling
as described in the HACCP Plan according to EC Reg. 852/04 and EC Reg. 853/04