



*Welcome to new our location: Villa Guazzo Candiani,  
historical residence since 1585.*



Welcome,

*For me, food is not survival but passion and good living. Every day I try to translate this concept into positive energy for the kitchen and dining room brigade. Raw materials from the territory carefully selected and purchased directly from producers to support local micro-economies. Careful and respectful cooking, brigade of talented young people who want to establish themselves. Our only goal is to make the gastronomic experience satisfying and unforgettable for the customer. Don't hesitate to fulfill your curiosity about the dishes and don't forget to express your specific dietary needs to the staff. Good experience.*

*The General Manager  
Mauro Moro*

*Although I've never been very good with words, I strongly believe in their value. So, I call myself a cook, a food artisan who loves all its aspects. Food represents a vehicle of emotions, a vehicle of communication and a tool to do something good, beyond the simple taste aspect. In the hope of being able to convey my cooking thoughts to you, I thank you from now onto give me the opportunity to share my greatest passion with you.*

*The Chef  
Marco Molaro*



*A welcome aperitif will be served while you wait.  
You may also enjoy a glass of wine selected by our sommelier, starting from € 8.*

## **Tasting Menus**

*Tasting menus can vary for tables of up to 6 people (except for the Free Style menu).  
For larger groups, the same menu must be selected for everyone*

### **Quinto/Quarto**

*My idea of gIBLETS*

*Colours of Monferrato "Golosaria festival 2025": Mix Boiled Meat Salad (3,4)  
"Tajarin", Rabbit Offal Ragù, Celery and Mustard (1,3,7,9,10,12)  
Sweetbread, Carrot & Ginger (7,12)  
Offal ice cream, Linzer and Rhubarb (1,3,7,8)  
Dessert*

*€ 60*

*Drinks are not included from the price*

**If you want, it's possible wine pairing with tasting menus**

*Service fee 5€, water 75cl 4€*



## Free style

*The most creative tasting: 7 courses by chef Marco Molaro*

*Buffalo Cheese, Sea Urchins and Green “salad” (7,14)*

*Scallops Club sandwich, Bone marrow BBQ and Caviar (1,4,6,7,12,14)*

*“Double tortello” stuffed with Nettle and “Robiola” cheese, pinenuts and Sumac (1,3,7,8,12)*

*Potatoes “Gnocchi”, Fava beans, “Pecorino” cheese, Olives and Spinach (1,7)*

*Lacquered eel, Beetroot jus and Onions (1,4,6,11,12,14)*

*Rabbit, “Caponata” and Herb sauce (4,7,8,9,12)*

*Predessert*

*Dessert*

€ 90

*Drinks are not included from the price*

**If you want, it's possibile wine pairing with tasting menus.**

*Service fee 5€, water 75cl 4€*



## Vegetable Garden

### *Vegetable Tasting*

*Asparagus, Almond and Smoked Egg yolk (3,6,7,8,12)*

*“Double tortello” stuffed with Nettle and “Robiola” cheese, pinenuts and Sumac (1,3,7,8,12)*

*Vegetable Wellington (1,3,6,7,9,12)*

*Predessert*

*Dessert*

€ 65

*Drinks are not included from the price*

## Territory and Tradition

### *Typical dishes of Monferrato*

*Fassona Beef: Cured meat, Mint Green Peas, Mustard and Prescinsêua Cheese (3,7,10,12)*

*Traditional “Agnolotti del plin” and Salted butter mousse (1,3,7,12)*

*Rabbit, “Caponata” and Herb sauce (4,7,8,9,12)*

*Predessert*

*I’m NOT...a Bonet! (3,7,8,12)*

*Petit fours*

€ 70

*Drinks are not included from the price*



## Starters

<i>Fassona Beef: Cured meat, Mint Green Peas, Mustard and Prescinsêua Cheese</i> (3,7,10,12)	€ 20
<i>Asparagus, Almond and Smoked Egg yolk</i> (3,6,7,8,12)	€ 20
<i>Colours of Monferrato "Golosaria festival 2025": Mix Boiled Meat Salad</i> (3,4)	€ 20
<i>Scallops Club sandwich, Bone marrow BBQ and Caviar</i> (1,4,6,7,12,14)	€ 25

## First Courses

<i>Traditional "Agnolotti del plin" and Salted butter mousse</i> (1,3,7,12)	€ 20
<i>Potatoes "Gnocchi", Fava beans, "Pecorino" cheese, Olives and Spinach</i> (1,7)	€ 20
<i>Burnt wheat "Tajarin", Caper leaf, Garlic, "Agretti" and Salmon roe</i> (1,3,4,12)	€ 22
<i>"Double tortello" stuffed with Nettle and "Robiola" cheese, pinenuts and Sumac</i> (1,3,7,8,12)	€ 22

**If you want, it's possibile wine pairing with tasting menus**

Service fee 5€, water 75cl 4€



## Second Courses

<i>Vegetable Wellington (1,3,6,7,9,12)</i>	€ 25
<i>Rabbit, "Caponata" and Herb sauce (4,7,8,9,12)</i>	€ 28
<i>John Dory Fish, Fennel, Orange and Vanilla (7,9,12)</i>	€ 30
<i>"All" the half pigeon...Grape Must, Ajvar sauce (1,3,7,12)</i>	€ 30

## Cheese <sup>(7)</sup>

<i>Small tasting 4 cheeses</i>	€ 15
<i>Medium tasting 7 cheeses</i>	€ 20
<i>Pairing with homemade mustard and compote</i>	

**If you want, it's possible wine pairing with your dishes**

*Service fee 5 euro, water 75cl 4 euro*



*In case of intolerances and / or allergies please inform our staff before ordering.  
We will be happy to offer you a menu with the details of allergens of each course.*

*In any case, ask to our staff.*

*All the raw materials we use in our kitchen are strictly fresh.*

*In order to keep intact the properties and freshness of the food used,  
some products of animal origin, fishery products and fresh homemade pasta  
can be subjected by us to rapid temperature abatement*

*after processing them as described*

*in the HACCP Plan under EC Reg. 852/04 and EC Reg. 853/04.*

*\*Product FROZEN at the origin*

### **Allergens**

*Gluten (1), Crustaceans and based products (2), Eggs and based products (3),  
Fish and based products (4), Peanuts and based products (5), Soy and based products (6),  
Milk and lactose products (7), Fruit in shells and their by products (8),  
Celary and based products (9), Mustard and based products (10), Sesam and based products (11),  
Sulphur dioxide or sulphites in concentrations above 10 mg/kg (12),  
Lupine and based products (13), Molluscs and based products (14)*