

# PINOALPINO

## CHEF'S RECOMMENDATION

Cold starter	
First warm starter	
Second warm starter	
Main dish	
Dessert	59 €
Wine accompaniment	27 €

## LOCAL MENU "THE OLD MEETS THE NEW"

Ravioli with dried pear, aged cow cheese, long pepper, candied walnuts <sup>(1,3,7,8)</sup>	
Trout fillet, mashed peas, butter sauce, fermented fennel <sup>(4,7)</sup>	
Handmade plum dumplings with crumbles <sup>(1,3,7)</sup>	39 €
Wine accompaniment	16 €

## KIDS' MENU

Soup	
Pasta	16 €

# PINOALPINO

## COLD STARTERS

Beef tartare, parmesan bun <sup>(1,3,4,7,10)</sup>	19 €
Chicken liver pâté, almond praline, parmesan cheese <sup>(7,8,9)</sup>	9 €
Burrata, fermented tomato, basil fritter, pistachio <sup>(7,8)</sup>	13 €
Charred leek, yogurt espuma, lemon <sup>(7)</sup>	9 €
Cold cuts with meats and cheese (for 2 persons) <sup>(7,8)</sup>	21 €
Cold cuts with cheese (for 2 persons) <sup>(7,8)</sup>	19 €

## WARM STARTERS

Soup of the Day / Cream soup <sup>(7)</sup>	6 € / 7 €
Ravioli with dried pear, aged cow cheese, long pepper, candied walnuts <sup>(1,3,7,8)</sup>	13 €
Pasta "Carbotriciana" a'la Chef <sup>(1,3,7,9)</sup>	15 €
Risotto with tomato water and peas garum, lardo, fried leeks <sup>(7,9)</sup>	15 €

## MAIN DISHES

Seasonal salad with smoked trout, orange, citrus dressing and almonds <sup>(4,8,11,12)</sup>	15 €
Roasted eggplant, tomato sauce, pecorino espuma, pistachios <sup>(7,8,9)</sup>	15 €
Trout fillet, mashed peas, butter sauce, fermented fennel <sup>(4,7)</sup>	22 €
Wienerschnitzel (veal), potato purée with browned butter, beef garum emulsion, kimchi <sup>(1,3,7)</sup>	24 €
Pork neck, broccoli, sunflower seeds <sup>(7,9)</sup>	24 €

## DESSERTS

Chocolate mousse, fermented peaches, olive oil with vanilla <sup>(3,7,8)</sup>	7 €
Is this tarragon cake? <sup>(1,3,7)</sup>	7 €
Handmade plum dumplings with crumbles <sup>(1,3,7)</sup>	8 €
Cover charge	2 €