

REDENTORE

2026

W E L C O M E D R I N K



A M U S E B O U C H E



LA BATTUTA

BATTUTA AL COLTELLO DI BIANCA PIEMONTESE, CAPPERO IN FIORE E OLIVE
TAGGIASCHE

HAND-CUTTED PIEDMONTESE BEEF TARTARE, CAPERS FLOWER AND TAGGIASCHE OLIVES



LA FASSONA

FUSILLONE, RAGÙ BIANCO DI FASSONA PIEMONTESE, UVETTA E ROSMARINO

FUSILLONI WITH WHITE RAGÙ OF FASSONA PIEMONTESE BEEF, RAISINS AND ROSEMARY



LA TAGLIATA

TAGLIATA ANGUS SCOZZESE, TAPENADE DI TAGGIASCHE

SCOTTISH ANGUS SLICED BEEF STEAK WITH TAGGIASCA OLIVE TAPENADE



IL SORBETTO

HOMEMADE SORBET

140 €VAT, WATER, AND WINE PAIRING ARE INCLUDED IN THE PRICE. ADVANCE RESERVATION IS REQUIRED. TO ENSURE THE BEST DINING EXPERIENCE, THE SAME TASTING MENU MUST BE SELECTED BY ALL GUESTS AT THE TABLE. PLEASE INFORM US OF ANY ALLERGIES OR DIETARY RESTRICTIONS AT THE TIME OF BOOKING. AVAILABILITY IS LIMITED.

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A M U S E B O U C H E



LA TARTARE

TARTARE DI RICCIOLA, MANGO, LIME E MENTA

AMBERJACK TARTARE, MANGO, FRESH MINT AND LIME ZEST



GLI SCAMPI

LINGUINA DI GRANO DURO, TARTARE DI SCAMPI, LIME E LA SUA BISQUE

LINGUINI PASTA, PRAWNS TARTARE, LIME AND HIS BISQUE



IL TONNO

TONNO ROSSO IN CROSTA DI SESAMO

SESAME-CRUSTED BLUEFIN TUNA



IL SORBETTO

HOMEMADE SORBET

160 €VAT, WATER, AND WINE PAIRING ARE INCLUDED IN THE PRICE. ADVANCE RESERVATION IS REQUIRED. TO ENSURE THE BEST DINING EXPERIENCE, THE SAME TASTING MENU MUST BE SELECTED BY ALL GUESTS AT THE TABLE. PLEASE INFORM US OF ANY ALLERGIES OR DIETARY RESTRICTIONS AT THE TIME OF BOOKING. AVAILABILITY IS LIMITED.