

LOCANDA *Sempione*  
CUCINA & VINO

## *Starters*

Veal tongue carpaccio, green sauce, guttiau bread, topped with fine black truffle pearls (1-4)	17
Porcini soufflé, roasted cardoncelli mushrooms, caramelized reduction, parmesan cream (3-7)	16
Piemontese madama bianca tartare, marinated porcini carpaccio, crispy brioche, forest herb mayonnaise (1-3-7)	19
Roasted octopus* on white bean cream, friggiteli peppers, marinated Tropea onion petals (14)	19
Roasted artichoke, buttered spinach, pecorino sabayon (3-7)	18
Marinated amberjack carpaccio with ponzu, mango caramel, stracciatella flakes, and crispy Puglian capocollo (4-6-7)	21

## *Selections*

Culatello "Gambello" selection from Cascina Gamba with focaccia and pickled vegetables	20
Truffle mortadella selection from "Cascina Gamba" with focaccia and pickled vegetables	17
Regional cheese selection, jam (7)	23
Cantabrian anchovies with whipped butter, toasted brioche (1-4-7)	18

\*Products frozen at the source.

For intolerances and/or allergies, please consult the allergens menu.

## *First Courses*

Plin ravioli with three roast meats, chanterelle ragout, Castelmagno cheese (1-3-7-6-8-10)  
22

Bronze-cut fusilloni, turnip greens cream, 20  
Cantabrian anchovy caramel, smoked burrata (1-3-4-7-6-10)

Mantuan pumpkin ravioli\* with Bitto cheese and sage, 20  
raw Bra sausage and hazelnuts (1-3-7-10-6-8)

Tagliolini with duck ragout, blueberries, forest herbs (1-3-7) 22

Risotto from San Massimo reserve with provolone, 24  
drops of fermented black garlic, pink shrimp\* carpaccio and its bisque (2-7)

Prawn and scallop panciotti with lobster ragout (1-2-3-14) 24

## *Tradition*

Risotto alla Milanese from San Massimo reserve with saffron pistils, veal reduction (7) 20

Veal cutlet Milanese style, rosemary powder, baked potato, cherry tomatoes (1-3-8-11) 33

Vitello tonnato (3-4-10) 18

Milanese mondegili with three types of mayonnaise (1-3-7) 16

Bra sausage with tuna sauce, toasted focaccia (1-3-4) 18

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## *Main Courses*

Duck* breast cooked pink with its foie gras, vegetable caponata (8)	27
Braised lamb shank* in Barolo wine, carrot chutney, Romanesco broccoli, champignon sauce	25
Roasted turbot fillet with delicate porcini bagna càuda, sea urchins (4-7-14)	28
Fassona beef fillet from Piedmont, sweet and strong pear, goat blue cheese (7)	30
Veal cheek* cooked at low temperature, truffle potato cream, thyme-seasoned pumpkin brunoise (7)	25
Mediterranean stuffed sea bass* royale, extra virgin olive oil pea cream, roasted king prawns, crustacean reduction (1-2-3-4)	25

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## *Desserts*

Dark chocolate mousse, salted caramel, raspberry coulis (3-7)	12
Gianduja soufflé, red currants (1-3-7-6-10)	12
Like a cannolo: puff pastry cannoli shell, sweet ricotta, caramelized pear, warm dark chocolate (1-3-7)	12
Tiramisu in a sphere (1-3-7)	12
"Zeppola" served with custard cream, sour cherries, warm Nutella, assorted pralines (1-3-7)	15

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# *Drinks*

Acqua Panna 0.75 l	3
San Pellegrino 0,75 l	3
Beer 0,66 l	10
Coca cola	5
Coca cola zero	5
Fanta	5
Sprite	5
Espresso, Decaffeinato, Orzo, Ginseng	3
Tea and infusions	5
Distillates	8/12
Reserves	12/18
Cover charge	3,5

## ALLERGEN LIST

### SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridized strains, and products thereof, except: a) wheat-based glucose syrups including dextrose (1); b) wheat-based maltodextrins (1); c) barley-based glucose syrups; d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and products based on crustaceans.
3. Eggs and products based on eggs.
4. Fish and products based on fish, except: a) fish gelatin used as a carrier for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine.
5. Peanuts and products based on peanuts.
6. Soy and products based on soy, except: a) refined soybean oil and fat (1); b) mixed natural tocopherols (E306), D-alpha natural tocopherol, D-alpha natural tocopherol acetate, D-alpha natural tocopherol succinate based on soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol ester produced from vegetable oil sterols based on soy.
7. Milk and products based on milk (including lactose), except: a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; b) lactitol.
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
9. Celery and products based on celery.
10. Mustard and products based on mustard.
11. Sesame seeds and products based on sesame seeds.
12. Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO<sub>2</sub> total, to be calculated for products as proposed ready for consumption or reconstituted according to the manufacturers' instructions.
13. Lupins and products based on lupins.
14. Molluscs and products based on molluscs.

(1) And products thereof, to the extent that the processing they have undergone is not likely to increase the level of allergenicity as assessed by the Authority for the base product from which they are derived.

# *Chef Tommaso Mandorino*

*Born in 1992 and originally from Puglia, the chef presents gourmet cuisine that combines the flavors of various Italian regions, with a strong reference to his homeland. His passion for cooking began in his childhood, watching his mother and grandmother cook, fascinated by the ingredients, touching and tasting them. In his adolescence, he decided to enroll in culinary school, where he discovered his true path.*

*What does he communicate with his dishes? Love and great passion,  
because Italian products are timeless.*