SAN MARTINO

LANGHE

Welcome to San Martino Langhe.
Welcome to our home.

Among the hills of Clavesana,
where the Langhe meet the Tanaro Valley,
stands San Martino Langhe.

A place that for centuries has lived
in harmony with this generous land,
shaped by vineyards, hazelnut groves,
woods and seasons that mark the rhythm of rural life.

Here, every dish stems from respect for the terroir
and its most authentic raw ingredients.
Our cuisine tells the story of the Langhe
through genuine flavours, tradition and research,
turning every ingredient
into an experience to be shared.

NOTICE TO OUR VALUED GUESTS

To ensure the best possible service, dishes and menus cannot be modified.
Tasting menus are priced per person and may not be shared.

To guarantee the highest quality and proper food preservation, certain products may be blast-chilled and subsequently frozen.

If a product is unavailable, it may be replaced with an alternative seasonal ingredient.

Children's dishes or menus are not available.

Cover charge: € 3.00

ALLERGEN INFORMATION

Kindly note that the food and beverages prepared and served on these premises may contain ingredients or processing aids classified as allergens.

List of allergenic ingredients used on these premises,
in accordance with Annex II to EU Regulation No. 1169/2011
"Substances or products causing allergies or intolerances":

- **A** Cereals containing gluten *(wheat, rye, barley, oats, spelt, kamut and their hybridised strains)* and products thereof
- **B** Crustaceans and products thereof
- **C** Eggs and products thereof
- **D** Fish and products thereof
- **E** Peanuts and products thereof
- **F** Soya and products thereof
- **G** Milk and products thereof *(including lactose)*
- **H** Nuts *(almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts/Queensland nuts)* and products thereof
- **J** Celery and products thereof
- **K** Mustard and products thereof
- **L** Sesame seeds and products thereof
- **M** Sulphur dioxide and sulphites
- **N** Lupin and lupin-based products
- **P** Molluscs and products thereof

A member of our management team is available to provide any further information and assistance, including by consulting the original labels of the raw materials used.

LANGHE APERITIVO

Add a tempting touch to your wait

EXTRA VIRGIN OLIVE OIL TASTING

Nocellara del Belice extra virgin olive oil from Sicily with homemade bread

Allergens: **A**

5

ROSEMARY ONIONS

Crispy homemade bread with rosemary onions

Allergens: **A - M**

8

PORK LIVER PÂTÉ

Crispy homemade bread with pork liver pâté

Allergens: **A - G - M**

9

CURED MEATS & CHEESES

A small selection of cured meats and cheeses
from our finest local suppliers

Allergens: **G**

12

THE GREAT CLASSICS OF THE ITALIAN APERITIF

Gin Tonic | Americano | Negroni | Spritz
Non-alcoholic aperitif

7

LANGHE STARTERS

Enjoy distinctive dishes made with raw ingredients selected daily

MEDITERRANEAN STARTER

Octopus, cuttlefish, squid, prawns and pan-seared anchovies
on a potato and olive veloute, basil oil and house-made bread

Allergens: **A - B - D - G - P**

20

SAN MARTINO STARTER

MOST REQUESTED

Hand-chopped veal tartare with hazelnut mayonnaise,
Fassona beef topside with traditional tuna sauce,
Stuffed bell pepper roll with ricotta and salsa verde,
Creamy Russian salad

Allergens: **A - C - D - E - G - H - J - M**

18

EYE OF ROUND OF FASSONA BEEF

piedmontese, with traditional tuna sauce

16

HAND-CUT VEAL TARTARE

with hazelnut mayonnaise *
with porcini mushrooms and brown stock **
with white truffle ***

Allergens: **C - H - K - M**

*14 - **20 - ***35

CREAMED SALT COD

Venetian-style, on crispy polenta

Allergens: **D - G**

20

CHESTNUT PUMPKIN VELOUTÉ

with pumpkin oil and croutons

14

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Dishes made with **white truffle** and **porcini mushrooms** are subject to product availability and prices may vary according to the daily market rate;
white truffle is served fresh, with approximately **3g of product** per dish.
Please ask our staff for further information on availability and the daily rate.

FIRST COURSES FROM THE LANGHE

Our fresh pasta is hand-rolled daily by our Chef, made with carefully selected local flours, fresh zero-km eggs and a passion for culinary research.

BLACK RISOTTO

Baldo rice - Cascine Orsine biodynamic farm, with cuttlefish and its ink

Allergens: **B - D - M**

20

FOREST RISOTTO

Baldo rice - Cascine Orsine biodynamic farm, with porcini mushrooms

Allergens: **G - M**

20

TAJARIN DI LANGA

with farmhouse ragu *
with porcini mushrooms and brown stock **
with Beppino Occelli butter and white truffle ***

Allergens: **A - C - G - J - M**

*14 - **18 - ***35

SIGNATURE DISH

TESTUN GNOCCHI

Mountain potato gnocchi with Testun cheese fondue in chestnut leaf

Allergens: **A - C - G**

14

MACARON DEL FRÈT

Traditional Piedmontese fresh pasta with basil and hazelnut pesto

Allergens: **A - C - G - H**

14

PLIN WITH THREE ROAST MEATS

Plin ravioli filled with three roast meats, served with butter and sage

Allergens: **A - C - G - J - M**

16

GUINEA FOWL AGNOLOTTI

Agnolotti filled with guinea fowl and its jus

Allergens: **A - C - G - J - M**

14

** - ***

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white truffle is served fresh, with approximately **3g of product** per dish.
Please ask our staff for further information on availability and the daily rate.

LANGHE MAIN COURSES

Selected meats from local farms and organic vegetables from our kitchen garden

DUCK BREAST
with hazelnuts on potato cream
Allergens: **G - H**
22

AMBERJACK FILLET
with pioppini mushrooms on parsnip cream
Allergens: **B - D - M - P**
24

SIGNATURE DISH

VEAL CHEEK
braised in Nebbiolo, served on potato cream
Allergens: **G - J - M**
22

RABBIT STEW
with pine nuts and olives
Allergens: **G - M**
18

VEAL TIP
Stuffed with black truffle on potato cream
22

STEWED BEEF
with baked potatoes
Allergens: **G - J - M**
18

POACHED EGG
with Raschera cheese fondue and white truffle ***
Allergens: **C - G**
35

OUR GAME
Venison, fallow deer and wild boar chops with baked potatoes and juniper oil
26

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Dishes made with **white truffle** are subject to product availability and prices may therefore vary according to the daily market rate.
White truffle dishes are served with approximately **3g of fresh truffle**, plated and garnished directly in the kitchen.
Please ask our staff for further information on availability and the daily rate.

LANGHE FRIED SPECIALITIES

The pleasure of proper frying: golden, dry and crisp.
Fried to order to bring out the flavour of the ingredients without weighing them down.

CRISPY PORCINI

Fresh fried porcini mushrooms

Allergens: **A - C - G**

18

NOT YOUR USUAL PIEMONTESE FRITTO MISTO

Boiled meat croquettes, snails, sweetbreads, tripe and brains

Allergens: **A - C - G**

18

A PIEMONTESE-STYLE MILANESE

with potatoes and mayonnaise

300g of tender beef with double breading

Allergens: **A - C - G**

20

SIDES

Our vegetables come from local farms.

VEGETABLES

seasonal

8

DESSERT

All desserts are handmade by our Chef, using organic flour from local mills, organic eggs, raw cane sugar, local fruit and organic chocolate.

BONET

traditional piedmontese

Allergens: **A - C - G**

7

PANNA COTTA

traditional

Allergens: **G**

7

TIRAMISÙ

traditional

Allergens: **A - C - G**

7

PARFAIT

hazelnut, gianduja and dark chocolate

Allergens: **C - G - H**

9

MONT BLANC

chestnut purée, whipped cream and cocoa powder

Allergens: **A - C - G**

9

SAN MARTINO CAKE

with warm zabaione

Allergens: **A - C - G - H**

9

TASTING MENU

SCENTS OF THE FOREST

To live an authentic experience among the scents of the forest and the flavours of the Langhe, let yourself be guided on a journey dedicated to porcini mushrooms.

HAND-CUT VEAL TARTARE

with porcini mushrooms and brown stock

TAJARIN DI LANGA

with porcini mushrooms

Allergens: **A - C - G - J - M**

VEAL TIP

stuffed with porcini mushrooms and black truffle

SAN MARTINO CAKE

with warm zabaione

Allergens: **A - C - G - H**

Menu	**Menu**
2 courses + dessert	3 courses + dessert
€ 42,00 p.p.	**€ 48,00 p.p.**

Cover Charge, Water and Coffee Included – Wine, Grappa and Liqueurs Excluded

The menu cannot be split; the price is per person

Dishes made with **porcini mushrooms** are subject to product availability and prices may therefore vary according to daily availability.
Porcini mushroom dishes are served fresh, plated and garnished directly in the kitchen.
Please ask our staff for further information on availability and the daily rate.

TASTING MENU

THE ESSENCE OF WHITE TRUFFLE

To live an authentic experience among the most precious scents and flavours of the Langhe, let yourself be guided on a journey dedicated to white truffle.

HAND-CUT VEAL TARTARE
with white truffle

TAJARIN DI LANGA WITH BUTTER
with white truffle
Allergens: **A - C - G**

POACHED EGG
with Raschera cheese fondue and white truffle
Allergens: **C - G**

PANNA COTTA
with white truffle

Menu	**Menu**
2 courses + dessert	3 courses + dessert
€ 82,00 p.p.	**€ 95,00 p.p.**

Cover Charge, Water and Coffee Included – Wine, Grappa and Liqueurs Excluded
The menu cannot be split; the price is per person

Dishes made with **white truffle** are subject to product availability and prices may therefore vary according to the daily market rate.
White truffle dishes are served with approximately **3g of fresh truffle**, plated and garnished directly in the kitchen.
Please ask our staff for further information on availability and the daily rate.

TASTING MENU

THE LANGHE TASTING MENU

For a complete and authentic journey through the scents and flavours of the Langhe, you can compose your own tasting menu

SAN MARTINO STARTER

Hand-chopped veal tartare with hazelnut mayonnaise,
Fassona beef topside with traditional tuna sauce,
Stuffed bell pepper roll with ricotta and salsa verde,
Creamy Russian salad

Allergens: **A - C - D - E - G - H - J - M**

FIRST COURSE

choose from:

TAJARIN DI LANGA

with
farmhouse ragu

Allergens: **A - C - G - J - M**

TESTUN GNOCCHI

mountain potato gnocchi with
Testun cheese fondue in chestnut leaf

Allergens: **A - C - G**

MAIN COURSE

choose from:

STEWED BEEF

with baked potatoes

Allergens: **G - J - M**

RABBIT STEW

with pine nuts and olives

Allergens: **G - M**

DESSERT

choose from:

BONET

traditional piedmontese

Allergens: **A - C - G**

PANNA COTTA

traditional

Allergens: **G**

Menu	**Menu**
2 courses + dessert	3 courses + dessert
€ 38,00 p.p.	**€ 45,00 p.p.**

Cover Charge, Water and Coffee Included – Wine, Grappa and Liqueurs Excluded
The menu cannot be split; the price is per person

WINE LIST

CLAVESANA WINERY

WINES		
Dogliani D.O.C.G	5	18
Barbera Piemonte D.O.C.	5	18
Barbera d'Alba D.O.C.	6	20
Barbera d'Alba D.O.C. Superiore	7	24
Nebbiolo Langhe D.O.C.	6	24
Langhe Rosato D.O.C.	5	18
Chardonnay D.O.C.	5	18
Roero Arneis D.O.C.	6	20
Piemonte Spumante D.O.C.	8	30
Alta Langa D.O.C.G.	10	37
Moscato d'Asti D.O.C.G.	5	20
Barbaresco	10	55
Barolo	12	63

SAN MARTINO LANGHE WINERY

WINES		
"Vittoria Eleonora" Dogliani D.O.C.G. 2024	5	18
"TRE" Langhe Nebbiolo D.O.C. 2023	7	22

BEVERAGES

WATER

Microfiltered water	2.5

SOFT DRINKS

Gazzosa, orangeade, Chinotto, Lurisia tonic water	4
Fruit juices and other soft drinks	4

BEERS

Draught beer	6

WINES

White, red and sparkling wine by the glass	5 - 12

COFFEE & HOT DRINK

Espresso	1.5
Americano coffee	3
Double espresso in a large cup	3
Espresso with a dash of spirit	2
Cappuccino	2
Hot milk	1.5
Hot milk with a dash of espresso	2
Tea and herbal infusions	3

DIGESTIFS & GRAPPAS

Digestifs and bitters	5
Grappas	5 - 9
Spirits	5 - 15