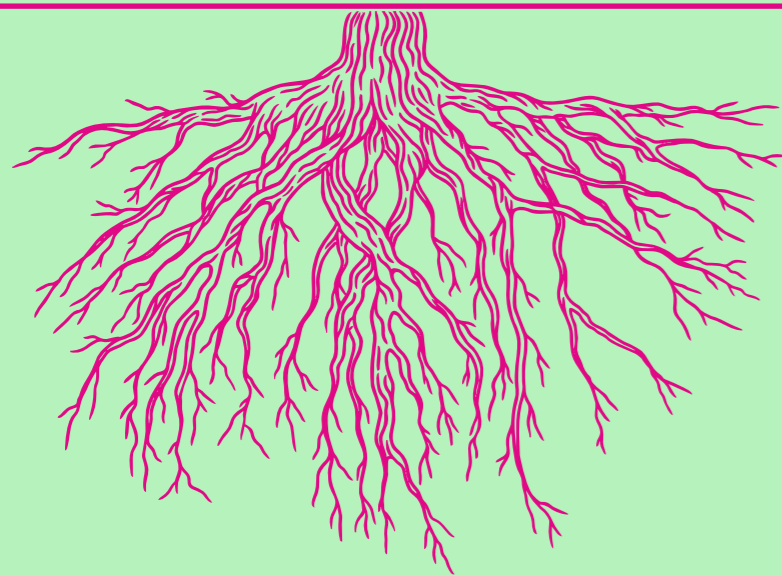


RADICI DI SAPORI



LA CAMENDRA

MENU

*Allergens

(1) Cereals containing gluten: wheat, rye, barley, oats, spelled, Kamut - (2) Crustaceans - (3) Eggs - (4) Fish - (5) Peanuts - (6) Soy - (7) Milk and products milk based (including Lactose) - (8) Nuts - (9) Celery - (10) Mustard - (11) Sesame seeds - (12) Sulphites and Sulfur Dioxide - (13) Lupins - (14) Molluscs

Executive Chef
DAVIDE TINAZZO

Chef
MAMADOU KONE

We inform our esteemed customers to communicate any food allergies or intolerances to our dining room staff. Some fresh products could undergo temperature remediation to ensure quality and safety.

Our philosophy

Welcome to La Camendra.

To give our guests
an insight to our kitchen
we propose two types of menus,
like this we guarantee
to give you this season's
freshest products.



Freehand menù

3 courses € 65,00 pp

5 courses € 75,00 pp

7 courses € 85,00 pp

Starters € 20,00

Uova di bosco

Eggs 64° cardoncelli, parmesan foam and black truffle ^(3,7)

Tutta zuccina

Zuccina, its flower, ricotta, pine nuts, mint ^(1,3,7,8)

Geisha in rosa

Beetroot-marinated salmon, mango, passion fruit, apple, and oriental sauce ^(4,8)

Linguaggio di mare

Veal tongue CBT, raw scampi and green sauce ^(2,6,7,9)

First Course € 25,00

Sussurro del mare

Ravioli with red shrimp, burrata, ^(2,7)
in oriental broth

Lasagna dell'orto

Lasagna with vegetables, parmesan 36' months and tonka bean ^(1,3,7)

Ramen piemontese

Homemade tagliolini with meat and quail egg ^(1,3,6,9)
mushrooms and asparagus

L'oro del passo

Tonale cheese risotto, pear and Jalapeño ^(7,8)
min. 2 people

Main Course € 30,00

La regina

Fassona steak and asparagus ^(1,3,7,9)

Il maialino che non ti aspetti

Pork belly cooked in three ways, oriental sauce, carrots and cauliflower ^(6,7)

Anatra in giardino d'estate

CBT duck, carrots in orange juice, peas and cherries ^(1,3,7,5,9)

Abissi dorati

Fried squid, shrimp and mixed vegetables ^(3,4)

Traditional menu

4 courses € 65,00 pp

Via del sale ^(3,4,7)



Dark plin ^(1,3,7)



Veal cheek, puree demi-glace ^(7,9)



Traditional chocolate pudding cake ^(7,8)



Covered cost € 5,00 pp

(included amuse bouche, bread, breadsticks, butter and pre-dessert)