



Le Terre's Life Source Food Experience presents the Menu in honour of Summer

The belle season is fully blooming.
The world shines with its most beautiful jewels, offering combinations of fragrances and bright, intense shades in all its landscapes.

The Executive Chef Enzo Pettè has created for you an intriguing journey of taste characterized by Le Terre's own signature dishes and interesting new entries. Le Terre will conquer your palate at every bite with new proposals inspired by the tradition of Italian cuisine: unusual combinations of contrasting are on set.

The menu at Le Terre Gourmet Restaurant remains inspired by its territory and brings what nature offers to each season. Chef Enzo Pettè's cooking identity is indistinguishable and made to experience a food and wine journey in the philosophy of contrast, mixing the aromas of the highest altitudes and the fragrances of seas and lakes.

A menu of delicacies that tickle the palate, alternating textures and varied tastes, territoriality, and innovation, offering familiar flavors but with a revolutionized look.

Le Terre

À la carte menu

STARTERS

- (1,3,4,7) Piedmontese beef tartare with egg cream and green sauce
- (1,3,4,7,14) Scallop carpaccio with pea sauce, trout roe and tomato snow
- (1,4,7,14) Octopus "Puttanesca" style
- (1,3,7) Egg cooked 65° with courgettes cream and crunchy vegetables
- (1,9) Tomato and pineapple skewer,
basil and caper crumble with fruit and vegetables gazpacho

FIRST COURSES

- (1,3,7,8) "Chef's" Casoncello
- (7,9,14) Chamomile creamy risotto with black garlic drops,
spring onion powder and lemon scallop tartare
- (1,2,4) Spaghetti with bisque, red shrimp tartare and yellow cherry tomatoes sauce
- (1,4,7) Whole wheat fusilli pasta "Mancini" with beetroot,
cauliflower cream and Caviar "Antonius" siberian

SECOND COURSES

- (7,12) "THE KING" beef fillet 350/400g
with truffle sauce and sweet and sour Swiss-chard stalks
- (1,7) Lamb with aromatics herb sauce and carrots garnish
- (1,7) Steamed sole with green pepper sauce, aubergine purée, broad beans and peas
- (1,3,6,7,14) Cuttlefish slice with smoked potato foam,
red fruit salad and onion marinated in cuttlefish ink

DESSERTS

"LE TERRE"

- (3,7,8) Pistachio panna cotta with coconut and lime ice cream
- (1,3,7,8) Tropical tartlet with cardamom fruit compote
- (1,3,7,8) Tree-chocolate mousse with pastry and coffee sauce
- (1,3,7,8) Cream and strawberries mousse with a Baileys flavored

Allergens:

(1) cereals containing gluten: wheat, rye, barley, oats, spelt, and their derived strains and products; (2) crustaceans and products thereof; (3) eggs and egg products; (4) fish and fish products; (5) peanuts and peanut products; (6) soya and soya products; (7) milk and milk products including lactose; (8) nuts, namely: almonds, hazelnuts, walnuts, pistachios and their products; (9) celery and products thereof; (10) mustard and products thereof; (11) sesame seeds and sesame products; (12) Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg; (13) lupins and products thereof; (14) mollusks and mollusk products (V) vegetarian / vegan

The fish intended to be eaten raw has undergone a preventive reclamation treatment in accordance with the regulation CE 853/2004

Le Terre

Tasting Menu "A taste leads to another..."

A series of tastings that will allow you to enjoy eight unusual and surprising combinations of meat and fish that represent the highest expression of the kitchen of the Executive Chef Enzo Pettè

- (1,9) Tomato and pineapple skewer,
basil and caper crumble with fruit and vegetables gazpacho
- (1,3,4,7) Piedmontese beef tartare with egg cream and green sauce
- (1,3,4,7,14) Scallop carpaccio with pea sauce, trout roe and tomato snow
- (1,4,7,14) Octopus "Puttanesca" Style
- (1,3,7,8) Chef's Signature Casoncello
- (1,2,4) Spaghetti "Mancini" with shellfish bisque, red shrimp tartare
- (1,3,6,7,14) Cuttlefish slice with smoked potato foam,
red fruit salad and onion marinated in cuttlefish ink
- (1,3,7,8) Tropical tartlet with cardamom fruit compote

Panna e San Pellegrino Water

Minimum 2 persons - The menu is recommended for the whole table

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