

Degustation Menu

Piedmontese Tradition

The tradition tasting menu is a tribute to Piedmontese cuisine where we offer the authentic and traditional flavors of the region.

€45.00

Vegan

The vegan tasting menu celebrates the richness and diversity of plant-based cuisine by offering dishes with authentic and innovative flavours

€40.00

Raffaleo Experience

The Raffaleo experience tasting menu is the ultimate journey from the chef.

Expect the unexpected.

€75.00

Wine Pairing

5 glasses €35.00

7 glasses €50.00

The Kitchen

Starters

Ceviche del Raffaleo: canadian scallops, smoked provola cheese leche de tigre, platain chips, Tropea onions, sundried tomatoes	€22.00
Il crudo piemontese: fassona steak tartare, egg yolk emulsion, piedmontese sake, truffles short pastry, sausage from bra, caramelized onion obulato crisp, IGP hazelnut butter	€18.00
Patate e cozze: mediterranean mussels in escabeche, new potatoes, bagna cauda	€18.00
Donuts: Piedmontese guinea fowl tsukune, aji amarillo bechamel, hunter sauce, spring onion	€16.00
Trippa alla ??: veal tripe, chorizo, corn, mint	€16.00
🌱 100% Broccolo: raffaleo's vegan starter	€16.00

First course

Profumo di domenica: home-made ravioli filled with neapolitan ragù, tomatoes sauce, moroccan lemon beurre blanc, coffee demi glacé	€17.00
Viaggio Thai: home-made ravioli filled with creamed cod in coconut milk, tom yum, puffed fish skin, fennel oil, chilli	€19.00
Anatra e cannolicchi: home-made corn ravioli filled with marinated duck, razor clam sauce, crispy courgettes, duck gravy	€18.00
🌱 Pasta e fagioli vegana: mescafrancesca mix pasta, beans of three consistencies, vegan pecorino cheese, vegan bacon	€16.00
Fettuccina Alfredo: home-made tagliatelle 42 yolks, buffalo butter, 30 month parmesan, winter black truffle	€24.00
Cacio e carabineros: risotto from Vercelli creamed with bisque, pecorino cheese and cubebe pepper, carabineros sashimi and its essence	€40.00

Main course

Asian bbq: american veal cutlets cooked in charsui, marsala glaze, smash potato, kimchi, cucumber, black carrot ketchup	€26.00
Skirt steak: veal skirt steak, "lomo" sauce, potato pastry with onion honey	€24.00
Astice alla catalana: lobster, grilled pineapple and rocoto mayonnaise, pico de gallo	€55.00
Acqua dolce: hibachi eel, ajo blanco sauce with Piedmontese hazelnuts, sweet and sour pearl onions, spiced pear in osmosis with beetroot powder	€20.00
🌱 Melanzana umami: double cooked aubergine, vegan barbecue glaze, cassava charcoal, cherry	€20.00
Maialino del Raffaleo: slow cooked 26 hour asian-style piglet, dark parsnip, braised cabbage parcel, grained mustard, jus	€24.00

Desserts

🌱 Blu java: banana mousse, persimmon reduction, fig leaf oil, crunchy batter, sesame	€10.00
Nell'orto: chocolate cake crumbs, clementine cream, white asparagus ice cream	€10.00
Ti porto sulla luna: dulce de leche mousse, liquid cherry heart, white chocolate coating, coffee streusel, charcoal meringue, maraschino cherry reduction	€10.00
Churros: churros, raffaleo's sauces	€10.00
Il dolce del Raffaleo: the chef's creation	€10.00

To Share

Tapas

Home-made bread with butter and topping
€6.00

🌱 Focaccia with rustic tomato and basil sauce
€8.00

Oysters
€7.00 each

Cheese and cured meat platter
€22.00

Shredded chicken croquettes
€8.00

Pan brioche, lemon, anchovies with butter
€7.00

Empanadas with oxtail
€5.00 each

Wine list and beverages



Cover 3€ - 🌱 Vegan

*We would like to inform our customers that some products on our menu may be treated with rapid blast-chilling. For the complete list of food allergens please see the additional menu