

benvenuti all'Osteria TRE.

join us on a culinary journey through bella italia.
every few weeks we stop in a different italian province and let ourselves be
enchanted by the dishes and wines of the region.

prossima fermata: piemonte.

irene pugnali
chef

darren benhar
executive chef

piemonte -
«vizia gli occhi con paesaggi
incantevoli e lo stomaco con le
specialità regionali»

the piedmont is located at the foot of the alps and borders france and switzerland. it is known for its exquisite cuisine and wines such as barolo. the regional capital of turin is home to numerous baroque buildings and the monumental mole antonelliana building with its towering spire, a landmark of the city. famous dishes include tajarin pasta, agnolotti, bagna cauda, vitello tonnato and carne cruda. a variety of delicious cheeses such as robiola, castelmagno, bra and toma piemontese are also produced in piedmont.

menù piemontese.

tartare di vitello, midollo, nocciole.

veal tartar, roasted bone marrow, hazelnut crumble.

polenta, caprino, porcini.

polenta médaillon with goat cheese and porcini.

tagliolini, burro, tartufo di alba.

tagliolini, butter, alba truffle.

guancia di vitello, zucca, patate, barolo.

veal cheeks, pumpkin, confit potatoes and barolo sauce.

amaretto, caramello, nocciole piemontesi.

amaretto mousse, caramel, piedmontese hazelnut, amaretto crèmeux, almond.

90 in tre portate

100 in quattro portate

110 in cinque portate

antipasti.

tartare di vitello, midollo, nocciole.

veal tartar, roasted bone marrow, hazelnut crumble.

28

zucca marinata, vinaigrette di rucola, pesto di pomodori secchi.

marinated pumpkin with rocket vinaigrette and sun-dried tomato pesto.

20

carpaccio di scampi, burrata, pomodorini confit, olio al basilico.

red prawn carpaccio, burrata mousse, confit cherry tomatoes and basil oil.

26

lingua di vitello, riduzione di melograno, insalata di erbe selvatiche.

lacquered veal tongue, pomegranate reduction, wild herb salad.

25

primi piatti.

agnolotti, castelmagno, porcini.

agnolotti, castelmagno, fresh porcini.

24

tagliolini, burro, tartufo di alba.

tagliolini, butter, alba truffle.

34

risotto, capesante, lime.

risotto, scallop, lime.

26

secondi piatti.

filetto di manzo al pepe, risotto al tartufo, carote baby.

fillet of beef, pepper sauce, truffle risotto, baby carrots.

59

guancia di vitello, zucca, patate, barolo.

veal cheeks, pumpkin, confit potatoes and barolo sauce.

52

branzino all'acqua pazza, olive, pomodorini, spinaci, polenta bramata.

poached sea bass, olives, cherry tomatoes, winter spinach, bramata polenta.

48

filetto di barbabietola, puree di sedano rapa, patate confit e salsa all'aglio nero.

beetroot filet, celeriac purée, confit potatoes, black garlic sauce.

38

dolci e formaggio.

cioccolato al latte, bergamotto, salsa al caffè.

milk chocolate mousse, bergamot, lemon compote, chocolate sables, sponge crunch, coffee cream.

17

amaretto, caramello, nocciole piemontesi.

amaretto mousse, caramel, hazelnut from the piedmont, amaretto crémeux, almond.

18

formaggio rosso mun, toma piemontese, fichi.

red mun cheese, toma, figs.

18

menù a sorpresa.

una serata con irene totalmente?

let us surprise you and irene will create a surprise menu for you. of course, this menu is also available as a vegetarian option, and we will take care of ingredients you do not like and intolerances.

115 in quattro portate

125 in cinque portate

135 in sei portate

«il mio ingrediente segreto?
autentica semplicità italiana.»

prodotti.

we only use fresh products of the best quality and from controlled sustainable production.

we source veal and beef from switzerland. truffles, prawns and cheese come from italy. scampi come from great britain, sea bass from greece and the scallops from canada.