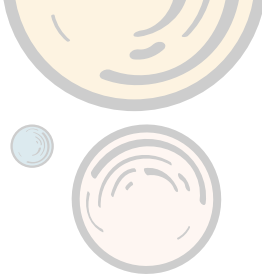


I 5 SENSI

— ristorante —

MENU

ENG



Thank you for choosing our venue. We hope that your stay will go according to your expectations.

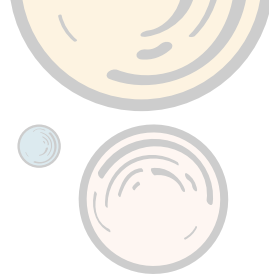
For our part, we will try to do our best to satisfy your wishes. We have organized ourselves to allow you to make a completely safe food choice by following systematic control procedures of our production processes and highlighting the possible presence of allergenic ingredients which, we know, can cause sensitive people unwanted and annoying reactions.

Below you will find a table of allergens and each associated with a number, these numbers will be shown under the dishes on the card if there is an allergen present, to allow you to satisfy any curiosity you may have about it.

We will be happy to be able to accompany you with serenity and with our great pleasure in your choices.

From all the 5 Sensi Staff

Enjoy your meal



Time is the first ingredient for successful recipes.

Our kitchen prepares all dishes on the spot and the waiting time attests to their quality and authenticity. It is an added value, not a deterrent.

Thanks for understanding.

S. Bernardo

Appetizers

Fassona Tartare, Grana Padano, 17
Balsamic Vinegar
and Extra Virgin Olive Oil

2 - 4 - 5 - 9



Artichoke, Mint,
Egg Yolk and Tofu 16

4 - 6 - 7 - 9



Veal And Tuna
with Tuna Sauce 18

3 - 4 - 5 - 7 - 9



Crispy Egg, Cotechino,
Celeriac and Black Truffle 19

2 - 4 - 8 - 9



Norway Lobster and Rabbit Kidney
Ligurian Style and Orange 19

2 - 4 - 5 - 13



Wild Boar in Barolo Voerziomartini, 20
Beetroot, Foie Gras
and Black Cherry

2 - 4 - 5

**Minimum 2 courses for dinner and
on holidays salt per person**



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Main Courses

Ravioli del Plin With Roast 22
Vegetables, Strong Ragù and Dill

4 - 5 - 7 - 8 - 9



Singlegrain Spaghetti with 25
Clams, Parsley
and Sansho Pepper

4 - 5 - 8 - 12



Rice, Mozzarella,
Wasabi and Oyster 22

2 - 4 - 12



Potato Gnocchi, Castelmagno 24
d'Alpeggio 12 Months

2 - 4 - 5 - 7 - 8 - 9

**Minimum 2 courses for dinner and
on holidays salt per person**



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Seconds

Caramelized Pork Cup
Oysters and leek 27

5 - 7 - 9 - 12



Pigeon
in Dolceforte 39

2 - 4 - 5



Turbot, Scalop, Prawns
and Moqueca Sauge 42

2 - 3 - 4 - 5 - 12 - 15



Fassona Fillet Saltimbocca,
Hazelnut And Turnip 38

2 - 4 - 11 - 14

**Minimum 2 courses for dinner and
on holidays salt per person**



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MENU

Origini

Fassona Tartare, Grana Padano, Balsamic
Vinegar and Extra Virgin Olive Oil

2 - 4 - 5 - 9



Potato Gnocchi, Castelmagno
d'Alpeggio 12 Months

2 - 4 - 5 - 7 - 8 - 9



Caramelized Pork Cup,
Oysters and Leek

4 - 5 - 6 - 7 - 12



Bunet e Pop Corn

2 - 9 - 14

45 per person

drinks, service and cover charge excluded

Wine pairing of Sommelier 3 glasses 30

The menu is valid only for the whole table and no
variations are allowed



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Sensory MENU

Sensory Extract:

5 courses of choice of the kitchen

66

drinks, service and cover charge excluded



Sensory Immersive:

7 courses of choice of the kitchen

86

bevande, servizio e coperto esclusi



Wine Pairing:

3 glasses 30

5 glasses 50

The menu is valid only for the whole table

and no variations are allowed



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Cheese

Medium plate 24



Large plate in addition 4



**Minimum 2 courses for dinner and
on holidays salt per person**



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Dessert

Bunet e Pop Corn 9

2 - 9



Gianduiotto And
Azuki Beans 9

2 - 5 - 9 - 14



Apple and
Almond 9

9 - 14



Expressed
with small pastries 3

1 - 2 - 8 - 9 - 14



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Drinks

San Bernardo
water 750ml 3



Soft drinks 3.5



Beer 6



Bitter 4



Covered 4



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ALLERGENS



peanuts



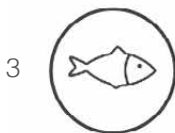
gluten



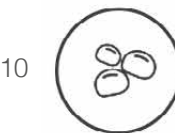
milk



eggs



fish



lupins



celery



mustard



sulphites



clams



sesame



shellfish



soy



nuts

The activity is carried out within the same building therefore it is impossible to avoid potential cross-contamination even on foods that do not contain it in the formulation and/or recipe.



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LEGISLATIVE DECREE

legislative decree ce 853/2004 annex III
section VIII

fish intended to be eaten raw or
practically raw is subjected to preventive
reclamation treatment in compliance
with the prescription of the ce 853/2004
annex III section VIII chap. 3 letter d
point 3.

pasta legislative decree n. 231/2017

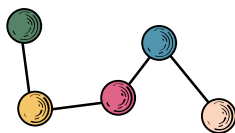
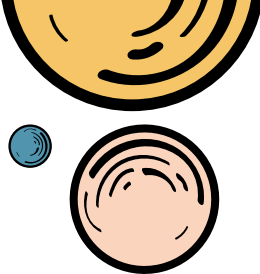
fresh homemade pasta which undergoes
a preventive reclamation process for a
correct conservation of the food for our
guest.



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I 5 SENSI

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Via Dronero 4
12100 Cuneo

www.i5sensiristorante.it