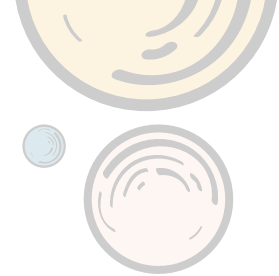


I 5 SENSI

— ristorante —

MENU

ENG



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

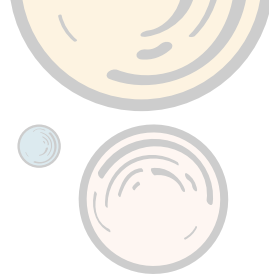
For our part, we will try to do our best to satisfy your wishes. We have organized ourselves to allow you to make a completely safe food choice by following systematic control procedures of our production processes and highlighting the possible presence of allergenic ingredients which, we know, can cause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

Rice and Cabbage Capunet, 18
Miso and Cuttlefish

3 - 4 - 7 - 8 - 12



Artichoke, Mint, 16
Egg Yolk and Tofu

4 - 6 - 7 - 9



Veal 16
with Tuna Sauce

3 - 4 - 5 - 7 - 9



Crispy Egg, Cotechino, 19
Celeriac and Black Truffle

2 - 4 - 8 - 9



Octopus Takoyaki 19
and Almond

3 - 4 - 5 - 7 - 8 - 9 - 12 - 14



**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 Method Paella, 28
Snails and Chorizo

4 - 5



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 27
Oysters and leek

5 - 7 - 9 - 12



Pigeon 39
in Dolceforte

2 - 4 - 5



Turbot, Scalop, Prawns 42
and Moqueca Sauce

2 - 3 - 4 - 5 - 12 - 15



Fassona Fillet Saltimbocca, 38
Hazelnut And Turnip

2 - 4 - 11 - 14

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



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MENU

Origini

Veal
with Tuna Sauce

3-4-5-7-9



Potato Gnocchi, Castelmagno
d'Alpeggio 12 Months

2-4-5-7-8-9



Caramelized Pork Cup,
Oysters and Leek

4-5-6-7-12



Chocolate Cake with Soft
Raspberry Heart with
Dry Moscato Ice Cream

2-5-8-9

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

Chocolate Cake with Soft
Raspberry Heart with
Dry Moscato Ice Cream

2 - 5 - 8 - 9



Tiramisù-Flavored Ice Cream 9
with Barolo Chinato Reduction

2 - 5 - 9 - 14



Apple and 9
Almond

9 - 14



Expressed 3
with small pastries

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

- | | | | | | |
|---|---|------------------|----|---|------------------|
| 1 |  | peanuts | 8 |  | gluten |
| 2 |  | milk | 9 |  | eggs |
| 3 |  | fish | 10 |  | lupins |
| 4 |  | celery | 11 |  | mustard |
| 5 |  | sulphites | 12 |  | clams |
| 6 |  | sesame | 13 |  | shellfish |
| 7 |  | soy | 14 |  | 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

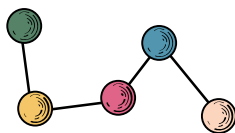
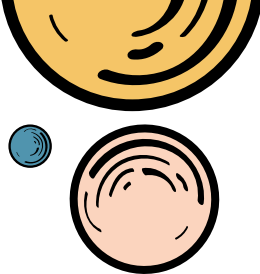
fresh homemade pasta which undergoes
a preventive reclamation process for a
correct conservation of the food for our
guest.



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I 5 SENSI

— ristorante —

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12100 Cuneo

www.i5sensiristorante.it