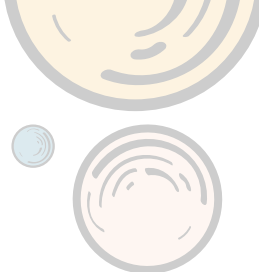


I 5 SENSI

— ristorante —

MENU

ENG



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

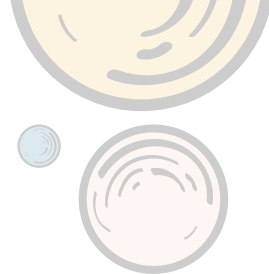
For our part, we will try to do our best to satisfy your wishes. We have organized ourselves to allow you to make a completely safe food choice by following systematic control procedures of our production processes and highlighting the possible presence of allergenic ingredients which, we know, can cause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

Appetizers

Scallops, chickpeas,
Lemon and Bay Leaves 23

3 - 5 - 9 - 14



Octopus, Chorizo
and Rice 23

2 - 5 - 12



Fassona Sashimi,
Fassona Head, 18
Anchovy and Cardo

2 - 3 - 4 - 5 - 6 - 9 - 11



Pumpkin, Renette mustard, Fund
of Chicken, Butter and Sage 16

2 - 4 - 5 - 11



Cherasco Snail, Turnip,
Black Garlic and Chervil 19

2 - 4 - 5 - 8 - 9



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



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Main Courses

Seafood
Ramen 29

3 - 4 - 5 - 6 - 7 - 8 - 9 - 12 - 13



Pacchero with Strong
Ragù and Mushrooms 25

2 - 4 - 5 - 8



Capon Plin, Egg
Yolk and Yeast 24

2 - 4 - 5 - 8 - 9



Rice, Radicchio,
Raspberry and Gorgonzola 24

2 - 4



Tagliatelle, Black Cabbage,
Seaweed and Hazelnut 23

4 - 8 - 9 - 14

**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, Corn
and Barbecue Sauce 38

2 - 4 - 5 - 7 - 8 - 9



Red Snapper, Parsley,
Clam and Carrot 35

3 - 4 - 9 - 14



Roast Fassona
Cashews and Dates 30

2 - 4 - 5



Deer and Jerusalem
Artichoke 35

2 - 4 - 5

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



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MENU

wabi -sabi

Fassona Sashimi,
Fassona Head,
Anchovy and Cardo

2 - 3 - 4 - 5 - 6 - 9 - 11



Pumpkin, Renette mustard, Fund
of Chicken, Butter and Sage

2- 4 - 5 - 11



Rice, Radicchio,
Raspberry and Gorgonzola

2 - 4



Caramelized Pork Cup
Oysters and leek

4 - 5 - 6 - 7 - 12



Surprise dessert

66 per person

drinks, service and cover charge excluded

Wine pairing of
Sommelier 3 glasses 30

Variations due to food intolerances, personal
tastes and ethical issues are permitted, but with a
surcharge of 10 euros.



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Sensory MENU

A 7-course menu for those who want to try
new dishes selected by us for a sensorial and
territorial experience.
Dessert included.

Ask our staff for more information.



86 per person
drinks, service and cover charge excluded



Wine pairing of
Sommelier 5 glasses 50

The menu is valid only for the whole table



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Cheese

Small plate 3 pieces 12



Medium plate 18



Large plate in addition 4



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



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Dessert

Vanilla and Rhubarb 10

2 - 9



Hazelnut Gianduiotto
and Azuki Beans 10

2 - 5 - 9 - 14



Cappuccino
Creamy 10

2 - 8 - 9 - 14



Expressed
with small pastries 3

2 - 5 - 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

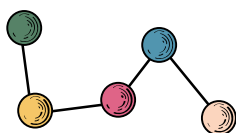
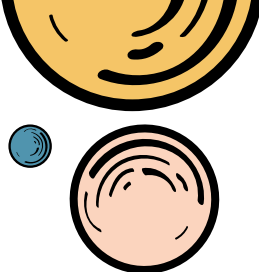
fresh homemade pasta which undergoes
a preventive reclamation process for a
correct conservation of the food for our
guest.



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I 5 SENSI

—— ristorante ——

Via Dronero 4
12100 Cuneo

www.i5sensiristorante.it