



Genesi · Evoluzione · Compimento

À la carte



A contemporary gastronomic experience

Thank you for choosing our restaurant.

We hope your experience lives up to your expectations. On our part, we will do everything possible to fulfill your every wish.

We have established rigorous control procedures within our production processes to guarantee a safe dining experience. We pay special attention to the presence of allergenic ingredients, fully aware that they can cause adverse reactions in sensitive individuals.

Below is a table outlining all allergens: each ingredient is identified by a number, which will be indicated under each dish on our menu, where applicable. We will be happy to discreetly and attentively assist you in your choices, to make your time with us as pleasant and serene as possible.

With gratitude,
The entire team of I 5 Sensi
Enjoy your meal.



Time is the first ingredient in every well-crafted dish.

At our restaurant, each preparation is made to order, with care and respect for the raw ingredients. Waiting time is part of the value we place on the quality and authenticity of our cuisine.

It's time that enhances the flavor, not takes it away.

Thank you for your understanding and trust.



Journeys



GENESI

Where it all begins

Ross'oro:

Watermelon battuta, tomato tartare
sauce and onion crisp

9 · 11

***Midori:**

Green tagliatelle with smoked butter and spinach
Béarnaise sauce

2 · 8 · 9

***No beef for the braise:**

Braised tomato, its own reduction, and saffron sauce

4 · 7

***Dessert**

45€ per person

Drinks and cover charge not included

No modifications allowed. The tasting menu is intended for the entire table

*Blast-chilled, frozen, or deep-frozen ingredients

EVOLUZIONE

5-course blind tasting experience

Essential, precise, seasonal.

The tasting menu is intended for the entire table.

66€ per person

Drinks and cover charge not included

COMPIMENTO

7-course blind tasting experience

Nuances, contrasts, depth.

The tasting menu is intended for the entire table.

86€ per person

Drinks and cover charge not included

Wine pairing: 3 glasses 30 | 5 glasses 50

Allergen notice: despite our utmost care in preparation, **all our dishes may contain traces of any allergen** due to possible accidental cross-contamination, **either in our kitchen or during the production processes of raw materials beyond our control.**



À la carte

PROLOGUE

The first glimmer of taste



SEALED*

22

Raw tuna, bell pepper, and
bagna cauda

2 · 3 · 5 · 7

Vitello tonnato

18

2 · 4 · 5 · 9

Ross'oro

17

Watermelon battuta, tomato tartare sauce
and onion crisp

9 · 11

**Salam e lard*

18

Local salami, cuttlefish "lardo", and
hazelnut butter

2 · 5 · 8 · 12

**Oyster salad*

22

Fried oysters, chicory sprouts (puntarelle), iceberg lettuce,
cucumber, -20°C raspberry, and tartar sauce

2 · 3 · 5 · 8 · 9 · 12

**To ensure a complete experience and respect the philosophy of our cuisine, on pre-holidays,
holidays and at dinner a minimum order of 2 savoury courses per person is required.**

*Blast-chilled, frozen, or deep-frozen ingredients

INTERLUDE

Flavor currents



**Parmigiana play*

24

Parmigiana and chocolate pyramid raviolo, parmesan crisp, chilled parmesan broth

2 · 8 · 9

**Langoustine cocktail*

26

Fregola in langoustine bisque, raw langoustine and cocktail sauce

2 · 3 · 4 · 5 · 8 · 9 · 13

**Midori*

24

Green tagliatelle with smoked butter and spinach Béarnaise sauce

2 · 8 · 9

**Riso al salto or paella?*

24

Crispy riso al salto with paella-style seasoning, mussels and 'nduja sauce

2 · 5 · 12

To ensure a complete experience and respect the philosophy of our cuisine, on pre-holidays, holidays and at dinner a minimum order of 2 savoury courses per person is required.

**Blast-chilled, frozen, or deep-frozen ingredients*

MAIN ACT

The ultimate expression



**No beef for the braise*

27

Braised tomato, its own reduction, and saffron sauce

4 · 7

**Sakura*

39

Roasted pigeon, sour cherries, umeboshi, and
caramelized onions

2 · 4 · 5 · 8

**Mediterranean*

38

Seared tuna, burrata cheese, and
basil-infused tomato sauce

2 · 3 · 8 · 9

To ensure a complete experience and respect the philosophy of our cuisine, on pre-holidays,
holidays and at dinner a minimum order of 2 savoury courses per person is required.

*Blast-chilled, frozen, or deep-frozen ingredients

ENTR'ACTE

Ascending



Cheeses

Set of 6 pieces	24
Per additional piece	4

Beverages

San Bernardo water 750ml	3
Soft drinks	3,5
Beer	6
Digestifs	4

Service

Cover and mise en place	4
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To highlight the local area and offer an authentic selection, our cheeses come from nearby producers. **As these are artisanal products that may vary, allergen information is not specified:** please kindly ask our staff for any details or guidance.

GRAND FINALE

Blooming to completion



**Yuzu and basil*

2 · 9

9

**Peach, tarallo and extra virgin
olive oil ice cream*

2 · 5 · 8

9

**Hazelnut Panna Cotta*

2 · 14

9

Espresso with a selection of small pastries

2 · 7 · 8 · 9 · 11 · 14

3

We believe a dessert is meant to be shared beyond our tables. Selection of our desserts is available for takeaway, thoughtfully packaged for you or your loved ones. Please ask our staff for details.

*Blast-chilled, frozen, or deep-frozen ingredients

ALLERGENS



1. Peanuts



2. Milk



3. Fish



4. Celery



5. Sulphites



6. Sesame



7. Soybeans



8. Gluten



9. Eggs



10. Lupini beans



11. Mustard



12. Molluscs



13. Crustaceans



14. Nuts



INFORMATION NOTICE PURSUANT TO CURRENT REGULATIONS

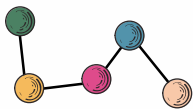


In compliance with EC Regulation 853/2004 – Annex III, Section VIII, we inform our valued guests that:

Fish intended to be consumed raw or nearly raw **undergoes a preventive sanitization treatment** in accordance with Chapter 3, Letter D, Point 3 of the regulation.

Furthermore, pursuant to Legislative Decree No. 231/2017, we specify that: Our artisanal fresh pasta, handmade in-house, **is subjected to a preventive sanitization process to ensure proper preservation and the highest level of food safety** for our guests.





I 5 SENSI
— ristorante —



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www.i5sensiristorante.com



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