



Soul Kitchen is born from a dream I've had since I was a child, from a personal challenge and the desire to propose something innovative, creative and revolutionary.

From the union of these things, carried out by me and a team of professionals, Soul Kitchen was born, the kitchen of the soul, because food can no longer be considered just food, but as something deeper and revolutionary.

Thank you for choosing to be part of my dream by sitting at this table, I am sure we will surprise you, fill your palate, enrich your spirit and make you feel cuddled as if you were at home.

Lucaandrè

ALLERGENS

- 1 Cereals containing gluten
- 2 Peanuts and peanut products
- 3 Soybeans and soy products
- 4 Nuts
- 5 Celery and products made from celery
- 6 Sesame seeds and products made from sesame
- 7 Mustard and products made from mustard
- 8 Sulphur dioxide and sulphites in concentrations greater than 10mg/Kg or 10mg/Litre in terms of total sulphur dioxide
- 9 - Lupins and products based on lupins

PLEASE INFORM US OF ANY FOOD ALLERGIES OR INTOLERANCES.

* Frozen product

Some products may have undergone a process of thermal destruction and freezing.

SERVICE CHARGE € 3,00



Soul Kitchen

TASTING MENU

THE TASTING MENU IS INTENDED FOR THE WHOLE TABLE

EXPERIENCE 8 88,00

Not just a dinner, but a journey into our vision of cuisine through a free interpretation tasting by Chef Luca Andrè consisting of 8 courses.

TRADIZIONE E INNOVAZIONE 65,00

A complete menu consisting of 4 courses in which the roots and flavors of Piedmontese tradition blend into new perspectives and gastronomic visions by Chef Luca Andrè.

**** Suggested Piemonte drink pairing ****

DRINK PAIRING

Wine pairing journeys designed to enhance even more the flavors of the menu created by chef Luca Andrè.

Pairings are available for both tasting menu and à la carte menu.

DRINK 8 40,00

DRINK 4 25,00

PIEMONTE 35,00



Soul Kitchen

APPETISERS

FUNGOS ET TUBERA	14,00
<i>Portobello mushrooms / Truffle / Parsley / Nasturtium (1-3)</i>	
SOTTILISSIMO DI ZUCCA	12,00
<i>Pumpkin / Mango / Carrot / Pumpkin oil (1-7)</i>	
PORRO E TARTUFO	15,00
<i>Cervere leek / Truffle / Popcorn / Kala namak / Parsley</i>	
KIMCHI ALLA PIEMONTESE	12,00
<i>Pak-choi / Kimchi / Sweet and sour vegetables / Detonné sauce (2-3-4)</i>	

FIRST COURSES

AMORE, RADICI E TUBERI	22,00
<i>Potato dumplings / Roots / Tubers / Sour cream / Dill (1-4)</i>	
SPAGHETTONE M'BRIACO	20,00
<i>Spaghettone / Nebbiolo Doc / Taggiasche olives (1)</i>	
BIANCO, ROSSO E VERDONE	20,00
<i>Rice / White Vermouth / Red Onion / Green Shiso (4)</i>	
PASTA E CECI	20,00
<i>Fresh Macaroni / Chickpeas / Potato / Miso / Tomato / Smoke (1-3)</i>	

MAIN COURSES

C'OLTRE	26,00
<i>Redefine meat* / Cauliflower / Chamomile / Cabbage / Apple / Pine nuts (1-3-4)</i>	
CARBONADE	24,00
<i>chickpea tempeh / Beer / Mustard / Laurel / Leek / Celeriac / Apple (3-7)</i>	
ROJO	26,00
<i>Redefine meat* / Radicchio tardivo IGP / Raspberry / Licorice / Walnuts (1-3-4)</i>	
CAMOUFLAGE	24,00
<i>Lentils / Black kale / Miso / Parsley / Black lemon.</i>	

DESSERT

GRAN TORINO	12,00
<i>Cocoa / Hazelnut / Saffron / White chocolate / Gold (4)</i>	
SOGNI DI LIBERTA'	12,00
<i>Coconut / Pineapple / Mango / Papaya / Passion fruit / Lime / Cocoa beans</i>	
COME QUANDO FUORI PIOVE	12,00
<i>Shortcrust / Amaretto / Pumpkin / Chocolate / Cinnamon / Cardamom (1-4)</i>	
SAY CHEESE-CAKE	12,00
<i>Shortbread / Chocolate / Beetroot / Apple / Lemon / Vanilla (1-4)</i>	
LA PERA	12,00
<i>Pear / Moscato / Salted Mouu / Balsamic vinegar / Almond (4)</i>	



COCKTAIL

GIN & TONIC	10,00
<i>Zoppi distillery gin lady lame / Indian tonic water</i>	
SPRITZ	9,00
<i>Red aperitif / Prosecco Valdobbiadene / Orange</i>	
JAPANESE NEGRONI	10,00
<i>Zoppi distillery vermouth / Red aperitif / Black sake / Lemon</i>	
PAINT IT BLACK	10,00
<i>Taurus black gin / Indian tonic water</i>	

MOCKTAIL

SPICED CITRUS & TONIC	10,00
<i>Atopia spiced citrus / Shiso / Elderflower tonic water / Lemon</i>	
SBAGLIATO MA BUONO	10,00
<i>Walcher red veneziano / Bttr / Walcher mediterranean juniper</i>	
ZERO	9,00
<i>Tanqueray gin 0.0 / Indian tonic water</i>	

SOFT DRINKS

MOLECOLA CLASSIC - 33CL	3,50
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WATER

SAN PELLEGRINO - 75CL	3,50
PANNA - 75CL	3,50



COFFEE



KAFA FOREST	2,50
<i>Intense floral notes and a typical date aftertaste with notes of ripe cherries. A unique sensory experience. It comes from the first coffee plants, from which they all originated.</i>	
TIERRA SELECTION	2,50
<i>Delicate aromas of jasmine, notes of dried fruit and chocolate. A selection of natural Brazilian Arabicas blended with the finest washed Arabicas from Colombia, Honduras and Peru.</i>	
ALTECO - ORGANIC	2,50
<i>Persistent aromas with dried fruit flavors that give place to a chocolate finish and spicy notes of bitter cocoa. From the peaks of Central America, the finest mountain Arabica blended with robust selections from uncontaminated areas.</i>	
GRANDE ESPRESSO	2,50
<i>Hints of smoke and barrique, intense aromatic profile and rich texture. A masterly selection of the best origins and the most innovative roasting techniques.</i>	
ORZO	2,50
<i>A careful selection of barley ears guarantees a balanced taste and fragrant aroma.</i>	
DECAFFEINATED	2,50
<i>Notes of toasted cereals and hazelnut, marked sweetness and medium body.</i>	
CAPPUCCINO	3,50
CAPPUCCINO MAXI	4,50
AMERICAN COFFEE	3,00

INFUSES



CLASSIC	4,00
CHOCO	4,00
CURCUMA CHAI	4,00
DIGESTION	4,00
EVENING HUG	4,00
DETOX	4,00
GINGER LEMON	4,00
WOMEN'S BALANCE	4,00
GINGER, ORANGE, VANILLA	4,00
GREEN TEA	4,00