Head Chef Mario Maniscalco

I was born in 1993 in Ribera, a small town in the province of Agrigento, Sicily, where my passion for cooking began to take shape at a very early age.

A fundamental role in my journey was played by my mother, a baker. Among flour-covered tables, patiently worked doughs, and the quiet wonder of fermentation, my deepest bond with food was born.

A true culinary imprinting, made of simple and authentic gestures.
My cuisine grows from these memories: moments of conviviality, familiar flavours, and a sincere, recognisable Italian tradition that I now feel the need to reinterpret with respect and awareness.

My goal is to honour each ingredient in its entirety, treating it responsibly and allowing it to express itself without excess, yet with a clear and defined identity.

At **Adagio**, I bring a vision that blends my Sicilian roots with the character of the Piemontese territory, in a constant search for balance, harmony, and coherence.

Each dish becomes a dialogue between memory and the present, between taste and thought.

My desire is to offer an experience that is not only meant to be savoured but also remembered.



Forbes 100 Ristoranti Innovativi 2025

Gambero Rosso Ristoranti d'Italia 2026

il Golosario Ristorante Radioso 2024-2026

DRINKS & FOOD PAIRING

At **ADAGIO** menus have a **curated pairing,** featuring hand selected **local & international wines** from family owned and run boutique producers that bring something special, like autochthonous grapes that went into neglect over the decades but that create
a **powerful experience**.

Equally, we have dedicated our search to **non-alcoholic food companions** (correct not just alcohol-free wines) to design a **lighter pairing** or even a **zero-alcohol pairing** that create a remarkable experience – **let us surprise you!**

For all menus you can chose between

WINE pairing

LIGHT pairing

ZERO pairing

Wine pairing = one wine per course

Light pairing = one or two non-alcoholic food companions and other courses with matching wines

Zero pairing = a non-alcoholic food companion per course totally alcohol free

Your **waiter** is always available to
provide more details!

MENÙ DEGUSTAZIONE

RIFLESSI nella MATERIA

recommended to read Mario's introduction... 2 minutes

An intimate and personal journey, where the raw ingredient becomes language and expression.

This menu is born from
the dialogue between my Sicilian roots and the Piemonte
that now welcomes me — different territories
meeting through products, gestures and memories.

Each dish reflects my way of understanding cuisine,
the emotional bond with ingredients,
and a deep respect for their essence.

The raw material is observed, listened to and transformed,
remaining faithful to its identity — just as
the chef reflects and expresses himself through it.

Our tasting menu is complemented by
a dedicated JOURNEY into the world of BREAD.

Three distinct breads, **one for its course**,
each one thoughtfully created
to enhance the aromas,
textures, and contrasts of each dish it is paired with.

Flours, techniques, leavening, and baking
methods vary from bread to bread;
from natural sourdough starter to long or short fermentation
and different baking methods,
each creation is carefully designed to elevate its course,
transforming bread from accompaniment into
a true protagonist of the experience.

This is my REFELSSI NELLA MATERIA

see next page for the details




R I F L E S S I nella MATERIA

O V E R T U R E di AMUSE BOUCHE

Chef's Tasting Menu

PICCOLA P A S T I C C E R I A

5 **c o u r s e s** • 120

BREAD pairing with 3 courses

Wine pairing • 55

** To ensure consistency, the entire table is requested to choose the tasting menu. **

** ADGHCKMN **

** Please inform our staff of any intolerances or allergies **

A LA CARTE

ANTIPASTI

LINGUA
Veal tongue and chestnut terrine, shallot confit in parsley oil, and pumpkin cream [MHC*]

PUNTARELLA
'Salad' of puntarelle, escarole, green apple, lactonnaise and chive extract [GH*]

PRIMI

ANELLETTI
[AJG] Dried Anelleti Pasta, wild boar ragù, Parmesan and leek foam, spinach powder

GIGANTE
[GHJ*] Risotto of Gigante di Vercelli rice, beurre blnac, Cognac-poached pear, sage and olive

SECONDI

COL FIOCCO
'Miroglio – col Fiocco' chicken tigh, stuffed with mushrooms and chard, oregano-infused Béarnaise sauce, and glazed carrot [CGHJ*]

VENISON
Deer fillet, dark chocolate, crunchy polenta, mixed berries and Jerusalem artichoke [JH*]

DOLCI

TONDA & GENTILE
[MCG*] Hazelnut Variations – Mousse, Curd, Gelato, Crunchy

BLU&ROSE
[CGMA*] Beetroot sablé tartlet, sweet blue cow milk cheese mousse, and meringue

CHEESE
[G*] Selection of artisanal cheeses (5)

M E N Ù à la carte	WINE PAIRING
3 c o u r s e s (antipasto, primo, dolce) • 95	35
4 c o u r s e s (antipasto, primo, secondo, dolce) • 110	45
5 c o u r s e s (2 antipasti, primo, secondo, dolce) • 120	55

An additional cheese/dessert course may be added to the menu • 25
Selection of artisanal cheeses (5) [G*]

The à la carte menu is designed as a complete dining experience;
therefore, a minimum of three courses per person is required.

To ensure consistency, the entire table is requested
to choose the same number of courses