A Taste of Piedmont: Truffle specials with Massimiliano Brunetto

Monday 9th November-Sunday 22nd November

Founded in 2001 in the heart of Turin, Le Vitel Étonné was born from Luisa Pandolfi's passion for food, wine and conviviality. Its playful identity, created with photographer and gourmet Bob Noto, reflects the restaurant's strong connection with Piedmontese culture. The cuisine is rooted in Piedmontese tradition, but constantly evolves through creativity, seasonal ingredients and close relationships with local producers. The kitchen is led by Head Chef Massimiliano Brunetto, whose experience combines Piedmontese tradition with a deep respect for quality ingredients, craftsmanship and wine. Since 2020, Sous Chef Rocco Cusenza has worked alongside him, bringing his Sicilian background and experience to the team.

In 2025, Le Vitel à Porter opened nearby, an artisan pasta laboratory dedicated to fresh pasta and sweets, including a separate gluten-free production area.

Please advise us of any allergies, intolerances or dietary requests.
A discretionary service charge of 13% will be added to the bill.

Piedmont Specials Menu

Uovo cremoso, funghi porcini, fonduta di Castelmagno e tartufo*

Creamy egg,Porcini mushrrom, Catelmagno cheese fondue and truffle £19

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Battuta al coltello di razza piemontese con tartufo*

Hand cut Piementose beef tartare with truffle £22

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Ravioli del plin con fonduta di Fontina Dop e tartufo*

Plin ravioli with fondue of Fontina and truffle £28

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Guancia di razza Piemontese all'Arneis con pure di patate di montagna e tartufo*

Piemontese beef cheek braised in Arneis, £32

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Cardo gobbo di Nizza Monferrato al burro noisette e tartufo*

Nizza Monferrato Gobbo Cardoon with butter noisette and truffle £22

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Risotto con crema di topinambur e tartufo* fresco servito con erbette

Risotto with Jerusalem artichoke and truffle served with mix herbs £28

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Bonet Piemontese

Traditional Piemontese pudding with chocolate £12

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Gelato al cioccolato con nocciole di Piemonte e amaretti

Chocolate ice cream with Piedmont hazelnut and crunchy amaretti £10

**ENHANCE YOUR DISH WITH SECOND OPTION FRESHLY SHAVED WHITE TRUFFLE*

AVAILABLE AT AN ADDITIONAL PRICE OF £12.00

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