

A Night in Piedmont

FRICO

Cheesy potato fritters with wild garlic aioli

Wine to Come



VITELLO TONNATO

Sliced cold veal cutlets, creamy tuna aioli,
crispy capers, lemon candy

Wine to Come



CASSOEULA

Pork and savoy cabbage rolls, served with warm ail
and pomodoro sauce, strained yoghurt and chili oil.

Wine to Come



TORTELLINI EN BRODO

Shortrib filled pasta in weal consommé,
aromatic oils, parsnip puree

Wine to Come



OSSOBUCCO ALLA MILANESE

Slow cooked veal shanks served on saffron risotto,
crispy shallots, demi-glace sauce.

Wine to Come



LA TORTA BAROZZI

Moist center and flaky outside chocolate with almond
flour, fresh medley of berries and coulis, espresso gelato

Wine to Come

Buon Appetito

Chef Massimo Capra

