

# A Night in Piedmont

## POTATO, FONTINA & TRUFFLE CROQUETTES

Cheesy potato fritters with wild garlic aioli

*Tenuta Santome Prosecco Brut*



## ANTIPASTO PIEMONTESE

Insalata Russa con Tonno, Acchiughe al Bagnetto Verde,  
Peperoni Arrosto, Grissini Russian Salad with Tuna,  
Anchovies in Salsa, Roasted Peppers, Bread sticks

*Ellena Giuseppe Nascetta*



## VITELLO TONNATO

Roasted Veal Loin, Creamy Tuna Aioli,  
Crispy Capers, Lemon Candy

*Fontanassa Ca' Adua*



## AGNOLOTTI DEL PLIN IN BRODO

Short Rib filled Pasta in Chicken Consommé,  
Aromatic Oils, Parsnip Purée

*Castello di Gabiano La Braja Barbera d'Asti*



## BRASATO AL BAROLO

Barolo Marinated Slow Cooked Beef Short Rib served on  
Creamy Polenta, Crispy Shallots, Caramelized Carrots

*Salvano Barolo*



## TORTA ALBESE

Moist center & flaky outside Chocolate Cake with  
Hazelnut Flour, Whipped Cream, Espresso Gelato

*Camomilla Grappa*

# Buon Appetito

Chef Massimo Capra

