

# 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*



## CASSOUELA

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

