

Piemonte



-ANTIPASTO-

INSALATA DI ASPARAGUS

Grilled Asparagus, Crispy Speck, Soft-Poached Egg,
Parmesan Fonduta, Shaved Black Truffle

-PRIMI-

AGNOLOTTI DEL PLIN

Veal & Porcini Agnolotti-Truffle Butter, Shaved Black Truffles

-SECONDI-

CONTROFILETTO ALLA GRIGLIA

Grilled Sirloin, Wild Mushroom Ragu, Cippolini Onions,
Truffle Natural Jus, Shaved Black Truffles

-DOLCI-

BONET

Chocolate Amaretto Custard, Shaved Chocolate, Chestnut Tuile,
Candied Chestnuts

4 COURSE PRIX FIXE*

70 PER PERSON

*All Items Available A La Carte

REGIONAL SPECIALITIES



Piedmont cuisine may have certain refinements, but it is deeply rooted in a tradition of simple wholesome cooking, which relies on first class, very tasty ingredients.



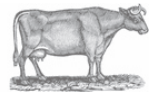
TRUFFLES



RICE GROWING



VEGETABLES
(Asparagus, Leeks,
Sweet Peppers)



PIEMONTESE BEEF



VINEGAR



CHEESE
(Gorgonzola, Castelmagno)



WINE
(Nebbiolo, Barolo, Barbaresco
Barbara, Dolcetto, Gavi)

Casa
NONNA