



# AN EVENING IN PIEMONTE

Perfectly paired wines with every course

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## FIRST COURSE

### **Carpaccio di Manzo Alla Piemontese**

Thinly sliced beef carpaccio with arugula, pine nuts, extra-virgin olive oil, sea salt, and fresh lemon

Paired with : Arneis

## SECOND COURSE

### **Tagliolini con Funghi Porcini**

House-made tagliolini in a porcini mushroom sauce, finished with Grana Padano and truffle oil

Paired with : Nebbiolo

## THIRD COURSE

### **Trota del Lago Maggiore**

Pan-seared trout with garlic, herbs, and a Gavi white wine sauce

Paired with : Gavi

or

### **Bistecca al Barolo**

Charcoal-grilled Black Angus steak with a Barolo wine and green peppercorn reduction

Paired with : Barolo

## DOLCE

### **Chef Graziano Ricci's Dessert Surprise**

A signature dish

Paired with : Moscato

