



OLD MILL

by ROMANACCI

AN EVENING IN PIEMONTE

Perfectly paired wines with every course

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