



RECEPTION

VITELLO TONNATO poached piemontese beef, tuna & caper aioli, crispy egg, greens

FRITTO MISTO seasonal vegetables, lemon aioli

PLIN house pinched la tur cheese ravioli, thyme, butter

SEATED DINNER

served family style

ANTIPASTI

INSALATA endive, pickled apples, radish, orange, pistachio, pecorino, lemon & leek vinaigrette

GARBERI hazelnut crusted shrimp, vanilla & citrus aioli, greens

Suggested wine pairing (select one)

Paolo Scavino "Sorriso" Langhe Bianco (Chardonnay/Sauvignon/Viognier) 2023

Piccolo Ernesto "Rovereto" Gavi di Gavi, 2022

PRIMI

GNOCCHI brown butter seared morels, pine nut pesto, pecorino

TAJARIN mussels, san marzano tomato, garlic, herbs

Suggested wine pairing (select one)

Cordero di Montezemolo, Langhe Arneis, 2022

Ca Viola "Vilot" Dolcetto d'Alba, 2021

SECONDI

PESCE pan seared faroe islands salmon, cauliflower purée, fennel, artichokes, fried capers, tomato

CONIGLIO prosciutto wrapped rabbit loin, pork belly, mushrooms, creamy polenta, val d'aosta fontina

Suggested wine pairing (select one)

Paitin "Serraboella" Barbaresco, Neive, 2020

Az. Agr. La Torretta "Il Motto" Ghemme, 2012

DOLCI

PANNA COTTA seasonal berries, honey, mint

CITRUS CROSTATA lemon & orange tart, powdered sugar

Suggested wine pairing

Az. Ag. Mavira Roero Arneis Passito NV "Renesium"