

A Culinary Tour of Piedmont

VITELLO TONNATO

a modern twist on a Piedmont classic

Roero Arneis



HANDMADE TAJARIN

porcini ragout, white truffle cream

Barbera d'Alba 'Rocca-Giovino' 2014



CRISPY SKINNED LAKE TROUT

cracked almonds, fontina cake, sage brown butter

Dolcetto di Diano d'Alba Moncolombetto



BRASATO AL BAROLO

beef short ribs braised in Barolo

Barolo 'Arione'



TORTA GIANDUIA

chocolate hazelnut mousse cake

Buon Appetito

Chef Massimo Capra

Executive Chef John Casciato | Sous Chef Darren Anders

Tasting Notes

ROERO ARNEIS

Tasting notes:

Pleasingly dry and intense with light mineral notes and a pleasant hint of bitter almond in the finish, has great personality and is ideal as an aperitif or with cold starters. Roero Arneis Gigi Rosso is produced from grapes from Cascina Rivetto, in Monteu Roero, the heart of the docg zone.

BARBERA D'ALBA 'ROCCA-GIOVINO' 2014

Tasting notes:

Deep ruby red colour. Aromas of fresh fruit, blackberries, subtle toasted notes, spice. Medium bodied, smooth wine with excellent supporting acidity.

Grown in the gently rolling hills in Altavilla d'Alba in the heart of the Langhe. Wonderful acidity and smooth tannins perfect for a wide variety of food matching.

DOLCETTO DI DIANO D'ALBA MONCOLOMBETTO

Tasting notes:

Rich dry fruity taste with a distinct note of almond.

BAROLO 'ARIONE'

Tasting notes:

Intense garnet-red with lively orange highlights. A rich bouquet of licorice, dried flowers, ripe black cherries, earth and spice, with a balsamic note of mint-leaf in certain vintages. Full-bodied, warm and intense on the palate. Dry and pleasantly tannic with mineral notes. The structure is powerful and at the time elegant which makes the wine approachable already in its fourth year of ageing, although it continues to mature in the bottle and can normally be kept at least 10 years.