

Wine Dinner

Piemonte

Thursday October 25th, 6:30pm

Antipasto - Appetizer

Zuppa agli asparagi e funghi alla torinese

Creamy Asparagus soup with potatoes,
mushrooms, truffle oil and lemon

Wine: Pinot Grigio 2017

Primo - First Course

Gnocchi ai funghi porcini,

cosparsi di scaglie di Grana Padano D.O.P.

Fresh gnocchi with a Porcini mushroom sauce
and Grana Padano D.O.P. cheese

Wine: Noiret 2016

Secondo - Second Course

cannelloni con ripieno di vitello, spinaci e ricotta,

con ragu' Bolognese

Veal Cannelloni

Ground veal, spinach and ricotta,
rolled in fresh pasta

and topped with a tomato bolognese

Wine: Sangiovese 2017

Dolce - Dessert

Cheesecake alla Nutella

e caramello

Nutella Cheesecake

Layered cheesecake with a cookie crust
topped with caramel sauce

Wine: BelSogno 2016

Substitutions and modifications politely declined