# PIEDMONTE REGIONAL TASTING MENU

1<sup>ST</sup> November – 30<sup>TH</sup> November

Including wine pairing for the first three courses

Begin your journey with a Piemonte cocktail £12

# **Antipasto**

Carne Salata – Finely sliced rump of cured beef with olive oil lemon, mâché salad and Parmesan shavings Pairing with: Arneis Langhe"Briccotondo" Fontanafredda 2022

## **Primo**

**Agnolotti del Plin** – Fresh pasta stuffed with slow cooked veal and Parmesan Pairing with: Gavi di Gavi DOCG Monte di Sarocco

## Secondo

Arrosto di Vitello – Slow-roasted shin of veal with Nebbiolo wine, roasted carrots, turnips, salsify, leeks, thyme, tomato and potato purée

Pairing with: Ca' Bianca Barbera d'Asti DOCG Superiore

### **Dolce**

Torta di Nocciole – Chocolate and hazelnut torte with crema di mascarpone

£75 per person