Italian Kitchen

A CULINARY JOURNEY INTO
THE WORLD-RENOWNED LAND OF TRUFFLES

PIEMONTE

+ WINE PAIRINGS

Short Rib Agnolotti 42

barbera braised beef short rib stuffed ravioli
taleggio fondue, shaved black truffle

Tenuta Garetto 'Rosina' Barbera d'Asti 2023
5oz 14 | 8oz 22 | Bottle 68

Piedmont is well known for its cattle farms. We braise the beef short ribs the simple, traditional way in an aromatic, fruity Barbera, paired with a creamy, tangy Taleggio fondue – a cheese borrowed from Lombardia. Delicate shaved Alba black truffle brings you to the heart of the Langhe.

Tajarin al Tartufo Bianco d'Alba 65

100 yolk egg pasta, shaved white alba truffle
parmigiano, butter sauce

Prunotto Barbaresco 2023
5oz 30 | 8oz 50 | Bottle 152

Alba is the Italian capital of winter truffles, and the white truffle is this land's most coveted gem. Tajarin are rich egg yolk noodles that stand perfectly with the simple butter and olive oil sauce of this traditional dish.

Stinco di Agnello Brasato al Barolo e Tartufo 48

slow braised lamb shank, potato mash
roasted romanesco, braised rapini & kale, truffle jus

Fontanafredda 'Serralunga' Barolo 2020
5oz 28 | 8oz 46 | Bottle 140

"Brasato" derives from "brasa", Piedmontese dialect for "charcoal". Tough cuts of meat were originally cooked slowly on embers in the middle of the fireplace, in a metal pot with aromatic herbs, vegetables, wine and stock.

UPGRADES

Shaved Black Truffle 16
Shaved White Truffle 45



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