



PIEMONTE WINE DINNER

Thursday, September 25, 2025 • 6:30 PM

\$165.00 per person – Tax & Gratuity Included



Reception Wine

Palladino Arneis

Crisp, aromatic, with notes of citrus, white peach, almond, and wildflowers. Elegant and refreshing.



Antipasto

Chiarlo Nizza (Barbera d'Asti Superiore DOCG)

Bright red cherry, plum, spice, medium-full body with vibrant acidity.

Skinless Stuffed Roasted Peppers – Anchovy, capers, and breadcrumbs



Primo

Chiarlo Barbaresco Asili & Tenuta Rocca Barolo Bussia (Nebbiolo)

Aromas of rose, cherry, truffle, spice, and leather. Elegant tannins and bright acidity.

Agnolotti del Plin – Piemontese veal-filled pasta with jus



Dessert

Banfi Brachetto d'Acqui

Sweet, lightly sparkling red – rose petals, strawberries, raspberry. Low alcohol, delicate, festive.

Berry Panna Cotta – Creamy texture with strawberry topping