

# THE BIRTHPLACE OF BAROLO

*Exploring the cellars of Marchesi di Barolo, where modern day Barolo was born.*

*Presented by Advanced Sommelier Jonathan Stewart,  
Wine Director Jake Dagirmanjian and Chef Ronnie Solevo*

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## WELCOME

*Fritto Misto Piemontese*  
*porcini, friuliulin • apple*  
GAVI DOCG WHITE LABEL 2024

## FIRST

*Agnolotti*  
*pear, gorgonzola, burro fuso*  
BARBARESCO TRADIZIONE 2020

## SECOND

*Brasato al Barolo*  
*braised Piedmont beef, Barolo jus, root vegetables, whipped polenta*  
BAROLO DEL COMUNE DI BAROLO 2016

## THIRD

*Torta Gianduvia*  
*hazelnut crumble, dark chocolate, gianduitto cream*  
BAROLO CHINATO NV

**SOLEVO**

5:00PM • MARCH 4TH, 2026 • \$85PP

  
MARCHESI di BAROLO  
*Antico Castello in Barolo*