

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*

WELCOME

*Fritto Misto Piemontese
porcini friculin • apple*

CALLISANO VERMOUTH DI TORINO BIANCO

FIRST

*Bagna Cauda
verdure di stagione, grissini, gamberone*

GAVI DOCG WHITE LABEL 2024

SECOND

*Vitello Tonnato
veal loin tartare, yellowfin crudo, pickled celery, tonnato sauce*

DOLCETTO D'ALBA MADONNA DEL DONO 2023

THIRD

*Agnolotti
pear, gorgonzola, burro fuso*

BARBARESCO TRADIZIONE 2020

FOURTH

*Brasato al Barolo
braised Piedmont beef, Barolo jus, root vegetables, whipped polenta*

BAROLO DEL COMUNE DI BAROLO 2016

FIFTH

*Torta Gianduja
hazelnut crumble, dark chocolate, gianduitto cream*

BAROLO CHINATO NV

SOLEVO

7:30PM • MARCH 4TH, 2026 • \$125PP

MARCHESI DI BAROLO
Antiche Cantine in Barolo