



Truffles & Barolo Dinner
NOVEMBER 11, 2025

· wine pairings

aperitivi | *tartufo nero e bianco*

tuna tartare crostini, parmigiano potato chips, deviled eggs

- Torino Tonic *cocchi americano bianco, cocchi vermouth di torino, lemon, soda, orange peel*
- Franciacorta Brut Blanc *Stefano Camilucci 'Ammonites', Lombardy, Italy NV*

soup course | *tartufo nero*
—plated—

cauliflower bisque
Maine lobster chutney

- Roero Arneis Riserva *Angelo Negro 'Perdaudin', Piedmont, Italy 2022*

pasta celebration course | *tartufo bianco*
—plated—

hand-cut tagliatelle
aqua di pasta

—family-style—
agnolotti del plin
roasted braised beef, pork, veal, burro 1889'

- Barolo *Giulia Negri 'La Tartufaia', Piedmont, Italy 2020 from magnum*
- Barolo *Marziano Abbona 'Pressenda', Piedmont, Italy 2019*

main course | *tartufo nero e bianco*
—plated—

surf & turf
grilled scallops cicoria bagna cauda

—family-style—
lamb chops *Milanese* | celery root, parsnip & potato *gratin* | risotto spinacia *all'uovo*

- Barolo *Roagna 'Pira', Piedmont, Italy 2018*
- Barolo *Silvano Bolmida 'Bussia Vigna Dei Fantini', Piedmont, Italy 2020*

dessert
—plated—

pear crostata
mascarpone gelato

—family-style—
cinnamon sugar beignets
nutella, raspberry Barbera sauce

- Moscato & Brachetto *Elio Perrone 'Bigaro', Piedmont, Italy 2024*

somm. Lisa Komara



chef Joey Campanaro