CRAFTED
ITALIA

borgogno wine dinner

wednesday, march 18 | 6pm

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seared diver scallop

caramelized cauliflower purée / shaved fennel salad / preserved lemon / crispy gabagool / sicilian olive oil

wine pairing: Borgogno Derthona Colli Tortonesi Timorasso DOC

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wild mushroom pappardelle

porcini & oyster mushroom / fresh thyme / aged grana padano / black truffle essence

wine pairing: Borgogno Barbera D'Alba DOC

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roasted eggplant involtini

smoked ricotta / blistered tomato conserve / basil oil / aged balsamic

wine pairing: Bergogno No Name Langhe Nebbiolo DOC

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bistecca fiorentina – carved tableside

dry-aged porterhouse / rosemary sea salt / grilled lemon / nebbiolo reduction / tuscan fingerling potatoes / blistered on-the-vine cherry tomatoes

wine pairing: Borgogno Barolo DOCG