

CRAFTED ITALIA

marchesi di barolo wine dinner

wednesday, august 13 | 6pm

lemon poached shrimp & melon salad

compressed cantaloupe & honeydew / hot honey / cucumber / baby arugula /
fennel pollen / white balsamic vinaigrette

wine pairing: Gavi DOC

porcini mushroom raviolo

house-made egg pasta / whipped lemon ricotta / sage brown butter / crispy pancetta

wine pairing: Barbera d'Alba DOC Ruvei

crispy skin chicken thigh

balsamic cherry demi / parsnip purée / wilted tuscan kale

wine pairing: Barbaresco DOCG Riserva

red wine braised beef short rib

natural jus / truffle parmesan risotto / charred shallot & cherry tomato

wine pairing: Barolo DOCG Tradizione