



Ciao Vino!

Wine Dinner Menu

Course One

Piedmont Salad
(mixed greens - blanched peas - asparagus -
radish - fava beans - green onion)

Course Two

Ossola Style Gnocchi with Sage Butter
(potato and butternut squash gnocchi)

Course Three

Ragu di Salsiccia with Tajarin
(Sausage Ragu Pasta)

Course Four

Stracotto di Fassona Piemontese
(Braised Beef and Smashed Potatoes with Bagna
Cauda)

Course Five

Bunet
(Chocolate Creme Caramel with Amaretti)