

CRAFTED ITALIA

borgogno wine dinner

wednesday, april 22 | 6pm

seared diver scallop

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

wine pairing: Borgogno Derthona Colli Tortonesi Timorasso DOC

wild mushroom pappardelle

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

wine pairing: Borgogno Barbera D'Alba DOC

roasted eggplant involtini

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

wine pairing: Bergogno No Name Langhe Nebbiolo DOC

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