

A journey in Piedmont into the hills of 'La Morra' with:



MARIO GAGLIASSO 'THE WINE MAKER'

Join us for a night of elegance and exceptional flavor at our 'Barolo Wine Dinner' featuring a special guest Mario Gagliasso, the Wine Maker himself!

Indulge in a curated selection of exquisite Barolo wines, paired with a gourmet dinner curated by Chef Marco.

As our guest of honor shares the artistry and passion behind each bottle. This is your chance to hear directly from the master behind the magic of Barolo!



- *Wednesday 12th March - 7:00 pm*

5 Course Menu \$148++

Tonno alla Mediterranea

Yellow fin tuna Akami served with 'Taggiasche' black olives
Sicilian capers, orange, lemon skin, cherry tomatoes
Langhe Chardonnay Utinot DOC, Mario Gagliasso 2021

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Vitello – Taleggio

Homemade 'ravioli del plin', stuffed with braised veal cheek
'Taleggio' cheese fondue, toasted pistachios
shaved Winter Black Truffle from Périgord, France
Barolo Tre Utin DOCG, Mario Gagliasso 2020

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Funghi – Castelmagno

'Superfino Carnaroli Acquerello' rice sautéed
'porcini' mushroom, grated 'Castelmagno' cheese
Barolo Rocche dell'Annunziata DOCG, Mario Gagliasso 2018

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Manzo – pastinaca

Pan-fried Full Blood Wagyu beef striploin MB6/7
parsnip mash, glazed baby carrot
Barolo Torriglione DOCG, Mario Gagliasso 2018

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I formaggi

Selection of Italian cheese, red apple jam, organic honey
Gorgonzola Dolce D.O.P. / cow milk
Caprino Sardo D.O.P. 4 months aged / goat milk
Canestrato al Nero d'Avola / sheep milk
Barolo Riserva DOCG, Mario Gagliasso 2017

House made petit four