

MASSIMO RIVETTI & JOJO CARLONI'S PRESENT: A PIEDMONTE WINE DINNER

Asparagi con uova camicia e fonduta

Asparagus with poached egg, fontina cheese fondue & white truffle oil

* **Aurelia Arneis Langhe (2017)** *

Agnolotti del Plin

Veal & pork filled pasta with a butter sage sauce

* **Barbera d' Alba Superiore Froi (2016)** *

Gnocchi

Homemade herb gnocchi, rich castelmagno cheese sauce & toasted walnuts

* **Nebbiolo Langhe (2016)** *

Tajarin & Porcini Mushrooms

Thin long pasta made with egg yolks, tossed in a porcini mushroom sauce & topped with parmesan cheese & white truffle oil

* **Barbera d' Alba Superiore "Serraboella" (2015)** *

Brasato al Barolo

Traditional Piedmonte beef roast simmered in a savory barolo wine sauce and served with creamy polenta

* **Barbaresco Riserva Froi (2012)** *

Dulce

Bonet alla Piemontese

Italian chocolate custard & Nutella

* **Rosso Langhe "Garasin" 2015** *

Monday November 4, 2019 Evening Starts @ 6:30PM \$75 per person not including tax & gratuity.

Reservations Required.
Make your reservation by emailing
jennifer@carlonis.com
or calling the restaurant
@ 440-235-8880

