

TR

&

GAJA

STUZZICHINI & APERITIF



Antipasto

CARNE CRUDA

Raw beef fillet finely chopped with olive oil, lemon,
mâche salad and Parmesan shavings

Paired with: Idda Bianco 2023

Primo

AGNOLOTTI DEL PLIN

Fresh pasta stuffed with slow-cooked veal and
Parmesan, with autumn black truffle

Paired with: Promis 2021

Secondo

STINCO DI VITELLO

Slow-cooked shin of veal with Nebbiolo wine, root
vegetables, thyme, tomato and potato purée

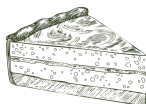
Paired with: Barbaresco 2020

Dolce

TORTA DI NOCCIOLE

Chocolate and hazelnut torta, with crema di mascarpone

Paired with: Pieve Brunello 2014



Please speak to a member of the team if you have any dietary allergies or intolerances.