

Bovio Wine Dinner – March 14th 2018

APERITIF

Tuna Tartare
Lemon Aioli, Cucumber, Basil
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Langhe Bianco Alessandro 2016

COURSE 1

Roasted Royal Trumpet Mushrooms
Rocket Arugula, Parmigiano Fonduta
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Dolcetto d'Alba Vigna Dabbene 2016 & Barbera d'Alba il Ciotto 2016

COURSE 2

Handmade Gnocchi
Wild Boar Ragu, Toasted Citrus Crumbs
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Langhe Rosso Vigna Firagnetti 2016 & Barolo Classico 2013

COURSE 3

Black Angus Ribeye
Swiss Chard, Black Garlic Potato Puree, Caper Salsa Verde
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Barolo Vigna Arborina 2013 & Barolo Vigna Gattera 2013

COURSE 4

Morello Cherry Bread Pudding
Hazelnut Gelato

- Chef/Owner Ryan DePersio -
- Pastry Chef/Owner Cynthia DePersio -