

a Taste of Piemonte

at Black Star Farms
Jan. 9th, 16th, 23rd, 30th

antipasta

"VITELLO TONNATO"

SLICED BRAISED VEAL WITH TUNA CAPER SAUCE,
OLIVE OIL, CAPERBERRIES

prima

"AGNOLOTTI"

RAVIOLI FILLED WITH TRUFFLED RACLETTE, CREAM,
PARMIGIANO

seconda

"BRASATO IN VINO ROSSO"

BEEF BRAISED IN RED WINE,
POLENTA, ROASTED CAULIFLOWER

dolce

"TORTA DI GIANDUJA"

FLOURLESS CHOCOLATE & HAZELNUT CAKE,
GELATO



WINE PAIRINGS
AVAILABLE