

*a Night of Barbera:
Piedmonte Pop-Up Experience*

STUZZICHINI

NASCETTA NOVELLO, ARNALDO RIVERA 2022

grissini piemontese <i>artisanal bread sticks, lardo alle erbe battuta di 'fassona'</i>	hand cut beef filet <i>hazelnuts, lemon, shaved black truffle, potato chip</i>	bagna cauda <i>market fresh vegetables & dip</i>	baccala mantecato <i>whipped fogo island salt cod, crispy polenta</i>	crostino <i>kolapore springs smoked trout, robiola cheese, ossetra caviar, chives</i>
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ANTIPASTO

MONTEBRUNA BARBERA D'ASTI 2021

vitello tonnato
veal carpaccio, albacore tuna , capers, lemon, extra virgin olive oil

PRIMI

BARBERA BRICCO DELLA BIGOTTA 2018

risotto <i>acquarello rice aged 1 year, shaved black truffles</i>	agnolotti del plin <i>st. brigids butter, toasted hazelnuts, fried sage</i>
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SECONDO

BARBERA BRICCO DELL' UCCELLONE 2021

choice of

guancia di manzo brasato al barolo <i>braised beef cheek, creamy polenta, wilted greens, barolo sugo</i>	or	fagiano al mattone <i>half roasted pheasant, charred fall squash, foie gras crema, barbera d'asti reduction</i>
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DOLCE

BRACHETTO D'ACQUI 2024

local cheesecakery bakery cheesecake
wild berry compote

BOMBONIERE

little treats to go
torrone, gianduja, amaretti

HEIST
RESTAURANT + WINE CLUB

“Braida”


STEM
WINE GROUP INC.