

Malvirà Harvest Dinner

Bar Bambino

Sunday, 22 November 2009

Aperitivo

Porcini fritti

Lightly battered porcini mushrooms fried in olive oil to a golden brown.

2008 Langhe Favorita

Anitpasto

Tortine di porri

A frittata-style creamy leek filling encased in a savory tart crust and topped with a crispy leek salad.

2008 Roero Arneis

Primo

Agnolotti Piemontese

Silky pasta with a classic filling of braised veal and pork tossed with butter and shaved Parmigiano-Reggiano.

and

Tajarin all' albese

Rich egg pasta ribbons tossed with an earthy sauce of chicken liver and finished with Grana Padano.

2004 S. Guglielmo (Nebbiolo, Barbera, Bonarda)

Secondo

Congilio alla Villa Tiboldi

Rabbit braised in Roero's most beloved white wine, Arneis, with rosemary, sage, and a pinch of nutmeg. Served with white polenta and wilted dandelion greens.

2005 Renesio Nebbiolo

Dolci

Torta alla nocciole e cioccolato amaro

A decadent hazelnut and bitter chocolate cake served with Cici hazelnut gelato.

NV Malvira' Birbett (Brachetto)