

Prego



PIEMONTE
5-COURSE WINE DINNER

25 March 2026, Wednesday

7pm to 9pm

140 per person

STUZZICHINO

Sfere di Parmigiano e Tartufo

Golden fried Valgrana cheese and “Langhe” Truffle spheres

Berlucchi Franciacorta

MENU

Crudo all’Albese

Veal tartare, Piedmont hazelnuts crumble, Savory Sabayon, Rye Bread Chips

Giacosa Fratelli Gavi

Risotto Piemontese

Carnaroli risotto, Chestnuts, Rich meat reduction, Capers Powder

Ratti Langhe Chardonnay Brigata

I Tajarin

“30 yolks” Traditional Tagliolini pasta

Bra Sausage ragout

Ratti Barbera D’Alba Battaglione

Il Brasato

Barolo Wine Braised Beef Cheek, “Cagliette” dumpling, Charred Leeks

Ratti Barolo Marcanasco

Cappuccino

Disaronno white velvet, Frangelico, Decaf expresso

Coffee gelato, Praline Hazelnut, Amaretti Sheet

Expresso Affair

CHEF DAVIDE

“Buon Appetito”

ROSARIO

Please advise us of any special dietary requirements, including potential reaction to allergens. Prices are subject to prevailing taxes and service charge.