

Roberto Donna

presents a Piedmontese dinner for



Saturday, October 17, 2020

Cocktail "Il Cardinale"



"Terrina di Bollito Misto"

Salsa Verde - Salsa al Creen - Fruit "Mostarda di Cremona"



Eggshell Filled with Foie Gras Brûlée



Chestnut Soup

Porcini - Duck Sausage - Onion Flan "Tartra"- Guanciale



Hand-Cut Egg Yolk Tagliarini

White Rabbit Ragu - Vacca Rossa Parmigiano Reggiano



Sea Scallop

Black Truffle - Spinach - Puff Pastry



Roasted Veal Tenderloin

"Finanziera" Sauce: Sweetbread - Duck Tongue - Chicken Liver
Duck Testicle - Cockscomb - Pickled Vegetables - Marsala Wine



Fig Tart - Mascarpone Mousse - Port Sauce

Baba

Biscotti Piemontesi

Carpineta Fontalpino Do 'Ut Des Toscana IGT 2013
Castelnuovo Berardenga, Siena, Italy
(Sent to all diners.)



Massolino Barbera d'Alba 2017
Serralunga d'Alba, Cuneo, Italy
(Sent to diners ordering two or more dinners.)