

# CASA BOVINA

150/person  
with sommelier's wine pairing add 75/person  
with Vietti reserve pairing add 175/person

## ANTIPASTI

Panna Cotta  
*dutch girl creamery goat milk,  
estate tomatoes, estate eggplant*

Diego Conterno Langhe Nascetta  
Piedmont, Italy - 2022

## CRUDO

Bluefin Tuna  
*escabeche, daikon, ink coral, cucumber*

Add Caviar - \$110  
30 gram tin of Regiis Ova for the table

La Spinetta Timorasso Derthona  
Piedmont, Italy - 2022

## PASTA

Tortellini  
*matsutakes, mushroom bouillon,  
burgundy truffle, cippolinis*

Brovia Barbera d'Alba 'Ciabot del Fi'  
Piedmont, Italy - 2020

## DALLA TERRA

Duck Pâté en Croûte  
*estate turnip, black truffle,  
mission fig, jus*

Marziano Abbona 'Papa Celso' Dogliani  
Piedmont, Italy - 2021

## BISTECCA

Certified Piedmontese Rib Cap  
*estate fingerlings, watercress,  
leeks, spinach, jus*

San Biagio Barolo 'Sorano'  
Piedmont, Italy - 2016

## DOLCE

Jivara Mousse  
*milk tuile, pistachio, caramelia pearls*

Cocchi Barolo Chinato  
Piedmont, Italy - NV