

CASA BOVINA

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

ANTIPASTI

Insalata

*estate beets, sicilian pistachio, plums,
dutch girl creamery goat cheese, saba*

*Vietti Roero Arneis
Piedmont, Italy - 2022*

CRUDO

Kanpachi Tartelette

*avocado, yuzu, espelette,
estate radish, miller dohrmann sorghum*

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

*Fontanafredda Timorasso Derthona
Piedmont, Italy - 2020*

PASTA

Cavatelli

*ricotta, garden velouté,
poached egg, pecorino*

*Pio Cesare Barbera d'Alba
Piedmont, Italy - 2020*

DALLA TERRA

Duck Croquette

*miller dohrmann polenta,
cherries, caramelized onions*

*Luigi Oddero Langhe Freisa
Piedmont, Italy - 2020*

BISTECCA

*Certified Piedmontese Rib Cap
romaine, crème fraîche, estate tomato,
basils, pommes, truffle madeira jus*

*Gianfranco Alessandria Barolo
Piedmont, Italy - 2018*

DOLCE

Peach Cake

*spiced peach gelato, lemon,
marcona almond, honey tuile*

*Badia a Coltibuono Vin Santo del Chianti Classico
Tuscany, Italy - 2014*