



EXPERIENCE
BAROLO EVERY DAY

3-COURSE DINNER IN BISCOTTI WITH
A BOTTLE OF BAROLO PER COUPLE

biscotti



Designed around the intense, rich floral and fruit tones of Nebbiolo grapes from the sun-kissed vineyards of Monforte d'Alba and Castiglione Falletto, the new three-course set menu at Biscotti pairs the award-winning Italian cuisine with some of the country's top vintages.

ANTIPASTO
(Choice of 1)

Beef Carpaccio, Rosemary Oil, Rocket Leaves, Parmesan

or

Burrata, Baked Tomatoes, Grilled Ciabatta Bread, Basil Dressing



MAIN COURSE
(Choice of 1)

Risotto Black Truffle, Porcini Mushrooms, 16-Month Grana Padano

or

Ravioli Ossobuco, Black Truffle Sauce, Shaved Black Truffle

or

Braised Wagyu Beef Cheek, Mashed Potatoes, Porcini Mushrooms

or

Seared Chilean Sea Bass, Sautéed Mushroom Sauce, Green Peas Puree



DESSERT
(Choice of 1)

Signature Tiramisu Biscotti

Lady Finger Sponge, Mascarpone Cream, Coffee

or

Classic Panna

Italian Silky Cream, Raspberry Coulis, Fresh Berries