



A Spasso Per I Monti

These are dishes you would find in little mountainside retreats called “Baite”. Imagine yourself stopping there after a long walk through the hills. Relax while feasting on delicacies such as wild porcini mushrooms with truffles, savory grilled lamb chops, and hearty 4 cheese gnocchi.

STUZZICHINI DI BENVENUTO (WELCOME BITES)

ASSAGGINI DI FRITTATINE MISTE

Mixed Frittatine Bites

ANTIPASTO (APPETIZER)

BRESAOLA IN SALSA AL LIMONE CON CROSTONI DI CAPRINO ALLE ERBE

Cured Italian Meat with Fresh Lemon and Extra Virgin Olive Oil with Herbed Goat Cheese Crostone

PRIMI (FIRST COURSE DUO)

RISOTTO AI FUNGHI PORCINI AROMATIZZATO CON OLIO DI TARTUFO

Risotto with Porcini Mushrooms and Truffle Oil

GNOCCHI DI PATATE CON SALSA AL GORGONZOLA RADICCHIO E NOCI

Homemade Potato Gnocchi with Gorgonzola, Radicchio and Walnuts

SECONDO (ENTREE)

COSTOLETTE DI AGNELLO CON SALSA AL BAROLO E CONTORNO DI FAGIOLINI SALTATI IN AGLIO, OLIO E PEPERONCINO

Grilled Lamb Chops with Barolo Sauce served with Green beans Sautéed with Garlic, Oli and Red Pepper Flakes

DOLCE (DESSERT)

TIRAMISU ALLE FRAGOLE E GRAND MARNIER

Strawberry and Grand Marnier Tiramisu