



A I E L L I

TRADITIONAL ITALIAN CUISINE

EVENT MENU

FIRST

SPAGHETTI ALLA CHITARRA CARBONARA

Pancetta, salt, black pepper, parmesan cheese and egg

2016 ARNEIS WHITE WINE

SECOND

GRILLED VENISON SAUSAGE

over green lentil stew

**2014 BARBERA D' ALBA
SUPERIORE ROCCA-GIOVINO**

THIRD

BROME LAKE DUCK THREE WAYS

Medium-rare duck breast, duck leg confit
and foie gras with sweet potato purée

2014 NEBBIOLO D' ALBA ROCCA-GIOVINO

FOURTH

BRAISED BEEF SHORT RIB

and truffled mushroom risotto

2012 BAROLO ARIONE

FINALE

CHAMOMILE SCENTED PANA COTTA

with biscotti

MYSTERY GRAPPA