

CASA BOVINA

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

ZUPPA

White Asparagus Soup
radish, black truffle

*Giacomo Grimaldi Langhe Sauvignon
Piedmont, Italy - 2022*

CARNE CRUDA

Tartare
*rye, bearnaise, lardo, tomato,
bread & butter pickles, mustard*

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

*G.D. Vajra Claré J.C. Nebbiolo
Piedmont, Italy - 2022*

PASTA

Tortellini
*ricotta, english peas,
meyer lemon, white butter*

*Marziano Abbona Barbera d'Alba 'Rinaldi'
Piedmont, Italy - 2020*

DAL MARE

Scallop
*saffron orange emulsion, wild rice,
wild ramp, coconut sabayon*

*Fontanafredda Timorasso Derthona
Piedmont, Italy - 2021*

BISTECCA

Certified Piedmontese Center Cut Ribeye
*flavor country mushrooms,
black garlic, pommes, jus*

*Viberti 'Buon Padre' Barolo
Piedmont, Italy - 2017*

DOLCE

Fields of France Mousse
*black currant, kumquat, honey,
amaretti, pavlova*

*Tenute Falezza Recioto della Valpolicella
Verona, Italy - 2016*