CASA BoVINA

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

INSALATA

Garden Romaine
burrata butter, tomato confit, radish, italian dressing, pecorino, beef prosciutto

Rovellotti Colline Novaresi 'Vitigno Innominabile'
Piedmont, Italy - 2016

CRUDO

Wild Sea Trout
marcona almond, blood orange, brown butter, haricots verts

Add Caviar - $120
30 gram tin of Regiis Ova for the table

Matteo Correggia Roero Arneis
Piedmont, Italy - 2022

PASTA

Cannelloni
tomato, bellwether ricotta, pork shank, parmigiano

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

DALLA TERRA

La Belle Guinea Hen
miller dohrmann polenta, huckleberry, miller dohrmann sorghum, guinea jus

Fratelli Alessandria Verduno Pelaverga 'Speziale'
Piedmont, Italy - 2022

BISTECCA

Certified Piedmontese Rib Cap
red cabbage, allium degustation

Viberti 'Buon Padre' Barolo
Piedmont, Italy - 2017

DOLCE

Gâteau
black currant, manjari chocolate, hazelnut, espresso gelato

Tenute Falezza Recioto della Valpolicella
Verona, Italy - 2016