

ROSSINI'S

Welcome canapés

Barolo Toma Cheese 
Wild Boar Salami 
Burrata with Anchovies  
Truffle Polenta   

Gianni Gagliardo Fallegro Langhe Favorita 2022

Shepherd's Bread

Pane raffermo, Barolo, melanzana, formaggio pecorino,
lardo di Colonnata, olio di rosmarino

Barolo bread, roasted eggplant, pecorino cheese, cured pork lard, rosemary oil

Gianni Gagliardo Roero Arneis 2022

Lobster and Truffle Tortellini

Aragosta canadese, tortellini di burrata e aragosta, salsa di aragosta,
tartufo nero invernale

Canadian lobster, burrata and lobster tortellini,
lobster bisque, winter black truffle

Gianni Gagliardo San Ponzio Nebbiolo d'Alba Superiore 2018

Black Cod

Merluzzo dall'Alaska in olio cottura, bietola rossa, erba cipollina

Sage-poached Alaskan black cod, beetroot, chives

Gianni Gagliardo Barolo 2019

Venison

Filetto di cervo arrostito, sedano rapa, verza, salsa Barolo e more selvatiche
Roasted venison loin, celeriac puree, savoy cabbage, Barolo and wild berry venison jus

Gianni Gagliardo Barolo del Comune di La Morra 2017

Barolo Wine Pear

Pera William al Barolo, meringa croccante, cannella, gelato alle pere
Barolo-poached William Bartlett pear, crispy meringue, cinnamon, pear ice cream

Tenuta Garetto Moscato d'Asti 2022

Petit fours

Barolo Macaron  

Hazelnut Chocolate Truffle   

Salted Caramel Apple  

Blueberry Tart  

THB 4,700++ INCLUDING WINE PAIRING

THB 3,200++ FOOD ONLY

 Pork  Fish  Dairy  Tree nuts  Gluten  Egg  Contains Shellfish

Please kindly inform our wait staff
if you have any special dietary requirements, food allergies or food intolerances.
All Prices are in Thai Baht and subject to 10% service charge and 7% government tax.

Mr CERU

Pieri
Gianni Gagliardo

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BAROLO WINE DINNER

FRIDAY 24TH JANUARY 2025