

ROSSINI'S

Welcome canapés

Barolo Toma Cheese 
Green Pea Tart  
Carrot Yuzu
Truffle Polenta  

Gianni Gagliardo Fallegro Langhe Favorita 2022

Shepherd's Bread

Pane raffermo, Barolo, crema di melanzana, formaggio di capra, pomodori secchi, carciofi, olio al rosmarino

Barolo bread, roasted eggplant, goat cheese, sun-dried tomatoes, artichokes, rosemary oil

Gianni Gagliardo Roero Arneis 2022

Tagliatelle Pumpkin and Ricotta

Tagliatelle fatte in casa, zucca rossa, nocciole, ricotta salata, erba cipollina
Handmade tagliatelle pasta, roasted pumpkin, hazelnuts, salted ricotta cheese, chives

Gianni Gagliardo San Ponzio Nebbiolo d'Alba Superiore 2018

Beetroot

Rapa rossa, formaggio di capra, noci, erba cipollina, insalata di cactus, tartufo nero invernale

Beetroot, goat cheese, walnuts, chives, cactus salad, winter black truffle

Gianni Gagliardo Barolo 2019

Savoy Cabbage

Verza brasata, miso, porcini, sedano rapa, wasabi

Braised cabbage, miso, porcini mushrooms, celeriac, wasabi

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

 Dairy  Tree nuts  Contains peanuts  Gluten

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.

MrCRU

Palati
Gianni Gagliardo

ROSSINI'S

Vegetarian

BAROLO WINE DINNER

FRIDAY 24TH JANUARY 2025