PIAZZA DUOMO

ALBA, ITALY

OUR CONTINUOUS RESEARCH, LIFE IN THE LANGHE AND THE HISTORY OF BAROLO, LED US TO THE COURT OF THE SAVOY WHERE GIOVANNI VIALARDI, CHEF OF THE ROYAL HOUSE, ALREADY PROPOSED DURING THE 19TH CENTURY DIFFERENT MENUS PAIRED WITH THE KING OF WINES.

OUR INTENT IS NOT TO BRING TO MIND THE TASTES AND WINES OF THE TIME, BOTH FAR FROM THOSE OF TODAY, BUT TO LINK OUR CUISINE WITH BAROLO ITSELF, THROUGH A NEW DIMENSION THAT WANTS TO INCREASE THE POTENTIAL OF THE GRAPE AND IT'S FACETS.

Water service 10€

With respect to privacy, please deactivate the ringtone of mobile phones.
We inform our customers that some products are treated with the rapid reduction of temperature (according to EC Regulation no.852/04). The products marked with a * are frozen: the products reach in a very short time the temperature of -18# C, the speed of cooling does not damage the biological structure of the food. Freezing is presented as the best system of preservation, thanks to the scrupulous respect of the "cold chain" throughout the process that the food takes to get, intact, on the table of the consumer.
We remind you that it is not allowed to smoke according to the law of 16 January 2003 n 3 art 51
The list of allergens is available upon request from the waitstaff.



BAROLO

THE APERITIF OF TURIN

WINEGROVER'S SALAD

COTECHINO

SNAILS AND POLENTA

MUSHROOM

BOLLITO

PORK

PUMPKIN SEEDS
AND MALGHESINO

PROFITEROLES

CAVOUR BISCUIT AND ZABAIONE



WINE PAIRING

BAROLO 2022

6 GLASSES

ODDERO
BAROLO 2022

SCARZELLO
BAROLO DEL COMUNE DI BAROLO 2022

MAFFREI
BAROLO TORRIGLIONE 2022

ROCCHE VIBERTI
BAROLO BRICCO BOSCHIS 2022

CHIARA BOSCHIS
BAROLO MOSCONI 2022

CERETTO
BAROLO PRAPO' 2022

500 €

BAROLO... RARITY

6 GLASSES

BARTOLO MASCARELLO
BAROLO 2021

CRISSANTE ALESSANDRIA
BAROLO MONVIGLIERO 2020

GIUSEPPE RINALDI
BAROLO BRUNATE – LE COSTE 2009

CERETTO
BAROLO CANNUBI SAN LORENZO 2009

GIACOMO CONTERNO
BAROLO MONFORTINO 2019

DOMENICO CLERICO
BAROLO PERCRISTINA 2015

1000 €

