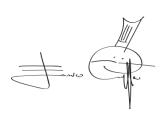
# PIAZZA DUOMO

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.





## **BAROLO**

THE APERITIF OF TURIN

WINEGROWER'S SALAD

ALBUFERA

SNAILS AND POLENTA

WILD GARLIC

SAFFRON

JERSEY

PUMPKIN SEEDS AND MANGHESINO

PROFITEROLES

CAVOUR BISCUIT& ZABAIONE



## WINE PAIRING

#### **BAROLO**

6 GLASSES

A JOURNEY INTO THE GOLDEN AGE OF BAROLO

MENU AND WINE PAIRING €500

### BAROLO... RARITY

6 GLASSES

A CURATED JOURNEY THROUGH BAROLO'S RAREST TREASURES

MENU AND WINE PAIRING €1000

