

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.



BAROLO



THE APERITIF OF TURIN

WINEGROWER'S SALAD

ALBUFERA

SNAILS AND POLENTA

BOLLITO RAVIOLI

SAFFRON

JERSEY

PUMPKIN SEEDS
AND MALGHESINO

PROFITEROLES

CAVOUR BISCUIT



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

