

Italian Gourmet Food & Wine Tour

Sunday 08/11/2020 - Piemonte

by Executive Chef
Fabrizio Demichelis

WELCOME DRINK

TRATTORIA DEL
BUONGUSTAIO

ANTIPASTO / STARTER

Peperone in Bagna Cauda

Voulevant con Fonduta e Tartufo

Tartare di Filetto di Manzo

Bell Pepper in Bagna Cauda Sauce

Voulevant with Fondue and Trouffle

Beef Fillet Tartare

PRIMO / PASTA DISHES

Agnolotti Monferrini al Sugo d'Arrosto

Special Piedmont Beef Ravioli Topped with Roasted Beef Gravy

SECONDO/ MAIN COURSE

Brasato di Manzo al Barolo con Polenta al Tartufo

Braised Beef in Barolo with Polenta and Truffle

DESSERT

Bunet

Chocolate Bunet Pudding with Amaretto Biscuits

VINO/ WINE / SPIRIT

BB & B

Ricossa Barbera d'Asti DOCG 2016

Dolcetto d'Alba Vantirn DOC 2018

Ricossa Barolo DOCG 2013

Amaretto

2,300 BAHT per Person

PRICE IS VAT & SERVICE FEE INCLUDED



MAJ HARN BEACH PHUKET
ITALIAN FINEST
SEAFOOD RESTAURANT & PIZZERIA