

Barbaresco Wine Dinner with Emanuele Musso

Join us for an evening with Barbaresco producer Emanuele Musso and a 6-course menu pairing from Chef Victor inspired by Piemonte.

Time and Date: 6 PM on Wednesday, 9 October 2024 at Zingari [\$250, inclusive of food, wine, tax and service]

APERITIVO

TARTE TATIN di ZUCCHINI

zucchini tarte tatin with buffalo cream and basil oil (VG)

Negroni by Winestillery Gin, Vermouth, and Red Bitter

ANTIPASTI [enjoy all appetizers]

BATTUTA di MANZO

beef tartare with black truffle, evo, mascarpone-ricotta cream, salt, pepper (GF)

CUBI di SALMONE con CREMA di STRACCIATELLA

wild salmon cubes marinated in citrus, stracciatella cream, lime and parsley oil (GF)

Pairing:

Langhe Nebbiolo 2022

PRIMI [please select one]

RIGATONI con CREMA di STRACCIATELLA

rigatoni with stracciatella cream, sundried tomato, pecorino, and basil (gfo, vg)

RIGATONI con SALSICCIA

herbed ground sausage, green pea, roasted tomato cream (GFO, P)

Pairing:

Barbaresco 2019

Barbaresco Rio Sordo 2019

SECONDI [please select one]

COSTOLETTE d'AGNELLO

grilled herbed lamb chops, gorgonzola gnocchi, kale (GF, H)

BRASATO di MANZO

roasted beef short rib, porcini mushroom polenta, red wine jus, goat cheese, gremolata (GF)

FETTUCCINE ai FUNGHETTO

vegan fettuccine, porcini mushroom, kale, sundried tomato, chickpea, corn, evo, black truffle (V, GFO)

Pairing:

Barbaresco Pora 2020

Barbaresco Pora Riserva

DOLCI [please select one]

IL TIRAMISU ai CIOCCOLATO

chocolate tiramisu, with mixed berries

CHEESE CAKE ai FRUTTI di BOSCO

new york cheesecake with mixed berries

Pairing:

Espresso, Grappa, or Both