



FIORETTA

ITALIAN STEAKHOUSE

AMUSE

TUNA TARTARE

fresno chilies, calabrian chili oil, sourdough crisps

Pairing Cortese di Gavi 2024

FIRST COURSE

SEARED SCALLOPS

smoked chili butter, fennel salad, oregano, crispy shallots

Pairing Chardonnay 'l'Altro' 2023

SECOND COURSE

WILD MUSHROOM RISOTTO

black truffle, crispy garlic

Pairing Barbaresco 2021 / Barbaresco 'Bricco' 2017

THIRD COURSE

72-HOUR SHORT RIB

potato pave, caramelized shallot

Pairing Barolo 2021

DESSERT

FIORETTA'S WORLD FAMOUS CHOCOLATE CAKE

hazelnut praline, nutella, caramela

Pairing Barolo Chinato



PIO CESARE



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