

CinCin

OUR ANNUAL TRUFFLE DINNER

November 17, 2022

reception

crispy potato, truffle potato puree, caviar, chives
wild mushroom arancini, black truffle-crème fraiche mayonnaise
chicken and duck liver pate with truffle on crostini
Villa Sparina Blanc de Blancs Brut, NV

antipasti / appetizer

veal carpaccio, chanterelle mushrooms - agrodolce, pecorino al tartufo
Produttori del Barbaresco, 'Rio Sordo' Riserva, Barbaresco 2016

primi / pasta

ravioli with ricotta and parmesan, white truffle from alba
Mirafiore, Barolo 2016
Giovanni Rosso, Barolo 2016

secondi / main course

striploin of beef cooked over fire – snake river farm wagyu
celery root with truffle, grilled endive, black truffle from umbria
Andrea Oberto, Barolo 2013
Andrea Oberto, Barolo 2016

dolce / dessert

panna cotta with black truffle and preserved cherries
Massolino, Moscato d'Asti

#CinCinFiredUp @CinCinRistorante