



# LA SPINETTA DINNER

## FOR THE TABLE

### **Bagna càuda | Grissini, finocchio e carciofi**

Anchovy and garlic dip | Breadsticks, fennel and poached artichoke

~

## FIRST

### **Vitello tonnato**

Bruschetta of veal fillet with tuna emulsion, caper berries and parsley

~

## SECOND

### **Agnolotti con ripieno di coniglio, salvia croccante e nocciole**

Confit rabbit stuffed pasta with crispy sage and hazelnut

~

## MAIN

### **Brasato al Barbaresco**

Braised beef brisket cooked in La Spinetta Barbaresco  
with slow roast carrot, mashed potatoes and polenta

~

## DESSERT

### **Bonet con amaretti e mascarpone**

Semi set chocolate with almond biscuit and mascarpone ice cream

~

## PETIT FOUR

### **Gianduiotto | Baci di dama “lady kisses”**

Hazelnut chocolate with gianduaia | Hazelnut biscuit with gianduaia

For those with specific allergens that would like to know more about the dishes  
on our menus, please ask a member of our team who will be glad to assist.