

Prego **Mr.VINO**

PIEMONTE 5-COURSE WINE DINNER MENU

2 July 2025, Wednesday
6pm to 9pm (last order at 7.15pm)

118 per person (**ACCOR Plus members**)

STUZZICHINO

Bocconcini di Polenta e Gorgonzola

Crispy Polenta Sphere, Gorgonzola Filling, Burnt Onion Powder

San Martino Prosecco Valdobbiadene

MENU

Tonno e Bagna Cauda

Seared Tuna, Bagna Cauda Dressing, Hazelnut Crumble

Fratelli Borgogno Gavi DOCG 2023

Il Vitello Tonnato

Roasted Milk Fed Veal Loin, Capers Texture, Semi-Dried Tomatoes,
Rucola Salad & “Tonnata” Sauce Espuma

Ceretto ‘Rossana’ Dolcetto D’Alba DOC 2023

Agnolotti del Plin al Sugo d’Arrosto e Tartufo

Traditional Meat-Filled Pasta “Pinched” by Hand,
Roast Meat Jus, Italian Truffle

Giovanni Rosso Barolo Classico DOCG 2019

Il Brasato

Barolo Wine Braised Beef Short Ribs, Soft Polenta, Robiola, Caramelised Onion

Mario Gagliasso Barolo Rocche dell’Annunziata DOCG 2019

Bunet

Piemontese Chocolate & Amaretti Custard

White Gianduiotto

CHEF DAVIDE

“Buon Appetito”

ROSARIO

Please advise us of any special dietary requirements, including potential reaction to allergens. Prices are subject to prevailing taxes and service charge.