

BLU HOUSE

ALBA WHITE TRUFFLE WINE DINNER

FIVE COURSE MENU DEGUSTATION

Ca' Del Bosco, Vintage Collection Dosage Zero 2017

UOVO SOFFICE

POACHED ORGANIC EGGS

SPINACH, POTATO FOAM, CROUTON

Comm. G.B.Burlotto, Langhe Mores 2019

RISOTTO AL TARTUFO BIANCO

RISERVA "SAN MASSIMO" CARNAROLI RICE,

VACCHE ROSSE PARMESAN CHEESE

MOUNTAIN BUTTER, ALBA WHITE TRUFFLE

Comm. G.B.Burlotto, Langhe Nebbiolo 2020

CAPPELLI ALLA "GENOVESE"

HOMEMADE "CAPPELLI" PASTA , CHANTARELLE MUSHROOMS

"MONTORO ONION SAUCE", "PROVOLONE DEL MONACO" CHEESE

Comm. G.B.Burlotto, Barolo 2017

VITELLO PIEMONTESE

MILK FED PIEDMONT VEAL TENDERLOIN

TOPINAMBUR, MADEIRA SAUCE, ALBA WHITE TRUFFLE

Comm. G.B.Burlotto, Acclivi, Barolo 2018

Comm. G.B.Burlotto, Monvigliero, Barolo 2017

CASTAGNE CILENTANE

"CILENTO" CHESTNUTS MOUSSE, PECAN BISCUIT

Vecchia Romagna Riserva Tra Botti

CAFFE' E PICCOLA PASTICCERIA

PETIT FOUR

COFFEE or TEA

BLUHOUSE