

2022 BARBATELLANDO 7°

Barbatellando the longest party of the year

*November in the hill has a special charm, come and visit us and don't miss
guess who's coming for lunch?*

we are boiled

SUNDAY 20 at 1pm

We are excited to invite you to a very special lunch!

Francesco Diotti, master of the **Butcher's shop Diotti** will prepare and tell us about the BOLLITO MISTO alla PIEMONTESE (Mixed Boiled Meat), and we will pair it with our wines!

To start

A glass of **La Badessa VSQ** classic method Brut Millesimato 2017

Served with:

Small red cabbage velouté with robiola cheese drops, Pumpkin flan with cream of grana cheese.

The Journey begins

A glass of **Non È** Chardonnay Piemonte DOC 2020

Served with:

Leg of gallinella tonchese with valerian salad and balsamic vinegar
Cotechino with fondue
Veal head with giardiniera (pickled vegetables) in sweet and sour sauce

The Journey continues

A glass of Nizza DOCG **La Vigna dell'Angelo** 2020

Served with:

Tongue in green sauce
Lean muscle with tuna sauce
Fat and lean "scaramella" with mostarda

On arrival

Autumn dessert



Cost 30 euro per person, limited places, reservation required

To get more information and for reservations

+ 39 3450413704 | + 39 3494165241 | labarbatella@labarbatella.com

Opening hours

From monday to friday we will be open for tastings
and the shop by appointment.

Saturday and sunday we will be open from 10am to
12.30am and from 2.30pm to 6.30pm

www.labarbatella.com