

MACELLAIO RC

CELEBRATING THE LOVE OF FOOD

Tasting Menu \$80 — Wine Pairing \$60

STARTER

Battuta Verticale di Tonno e Fassona

Fassona Beef and Tuna Tartare Duet

Wine Pairing: Terlan, Pinot Grigio

ENTREE

Gnocchi di Patate con Salmone al Gin Affumicato

Potato Gnocchi served with Gin Smoked Salmon

Wine Pairing: Castris Five Rose, Malvasia Nera, Negroamaro, Apulia

Filetto in una Salsa di Robiola Tartufata con Purea di Patate

Beef Tenderloin topped with Truffles and Robiola Cheese
served with a side of Mash Potatoes

Wine Pairing: Tignanello 2016, Sangiovese, Cabernet Sauvignon

DESSERT

Torta al Cioccolato con Gelato al Pistacchio e Fragole

Chocolate Tart topped with Homemade Pistachio Ice Cream and Fresh Strawberries

WINE PAIRING: Pineto Marengo, Brachetto



LUNA PARK