



Castello di Razzano
CANTINE E RELAIS DI CHARME

TRADITIONAL PIEDMONTESE DINNER

**served in the courtyard of the Castle
every Wednesday in July and August
h. 7.30 pm**

Aperitif with local cured meat and fresh tomato bruschetta

wine pairing: Spumante Metodo Classico “Lunadoro”

STARTER

“Piedmont on the plate”: traditional raw meat tartare, insalata russa (mix of boiled diced vegetables with mayo), Bergera salad (toma cheese, raisin, celery and nuts) and tomino cheese with bagnetto verde (parsley cream)

FIRST COURSE

Traditional handmade meat agnolotti with butter and sage

DESSERT

Baked peaches stuffed with chocolate and amaretti biscuits

PRICE € 45,00

(water, wine and coffee are not included)