

Basilissimo Wine Tour: Piedmont

Piedmont has a cuisine unlike any other Italian region. Olives don't grow well in this climate and so the local cooking relies more on butter and lard, ingredients which lend a silky texture and hearty aroma. Gamey local meats and root vegetables are generally cooked for long periods on low heat, letting the flavours develop slowly and giving a deliciously rich, tasty character to Piedmontese dishes. The region is also home to Gorgonzola, white truffles and Barolo.



Cheese Buffet at \$40

Appetisers, Cheese and Dessert Buffet at \$68

Appetisers, Cheese and Dessert Buffet with a Main Course at \$78

2 glasses of wine pairing at \$43

3 glasses of wine pairing at \$65

**please select from our list of 20 premium wines by the glass*

Barolo Journey

Experience two of the greatest expressions of this world famous wine

Barolo Classico, Borgogno 2013 \$42 per glass / \$98++ half bottle / \$190++ per bottle

Barolo, Liste, Borgogno 2004 \$80 per glass / \$185++ half bottle / \$350++ per bottle

Or

Enjoy one of each at \$115++

Classic

Lasagna Bolognese

Wagyu Beef Lasagna with Aged Parmesan Cheese Fondue and Beef Reduction

Spaghetti al Nero Di Seppia

Spaghetti, Cuttlefish and Prawns sautéed in Spicy Squid Ink Sauce and Red Bell Pepper Powder

Coscia D'Anatra alle Ciglie Agrodolci

Sweet and Sour Cherry Glazed Duck Leg, Grilled Artichokes, Porcini Mushrooms and Potato Galette

Branzino e Farro

Pan-seared Seabass served with Farro Stew, Crispy Pork Pancetta and Grilled "Sciocco" Bread

Regional

Gnocchi Piemontesi

House-Made "Piatlina" Potato Gnocchi, Pumpkin Emulsion, Castelmagno DOP Cheese and Piedmont Black Truffle

Risotto Salsiccia e Nebbiolo

1-year-old Acquerello Risotto with Sausage Crumble, Beetroot, Robiola Cheese and Oven-roasted Chestnuts

Filetto alle Nocciole IGP del Piemonte (supplement \$14)

Black Angus Beef Tenderloin with Barolo DOCG Red Wine Chocolate Sauce, Crunchy Hazelnuts and Grilled Marinated Asparagus

Trota Salmonata Impanata alla Torinese

Grissini Breaded Salmon Trout, Grilled Borretane Onion, Sautéed Baby Spinach and Bagna Cauda Sauce

Vitello Tonnato (supplement \$8)

Slow-cooked Veal with Fresh Herbs, Confit Tuna Sauce, Crispy Capers and Wild Arugula Salad Leaves

For Two

Costata alla Fiorentina 1kg (supplement \$28 per person)

Black Pepper-crust Tomahawk Angus Beef with Seasonal Grill Vegetables and House-made Mustard Sauce

Pentolone di Carne (supplement \$28 per person)

Hay-smoked Grilled Beef Tenderloins, Lamb Chops and Scarmoza-stuffed Wagyu Beef Rolls served with Grilled Vegetables and Aged Balsamic Vinegar

Cioppino (supplement \$8 per person)

Traditional Tuscan Seafood Stew with Salmon, Mussels, Prawns, Scallops and Calamari served with Toasted Ciabatta Bread

Prices are in SGD, subject to 10% service charge and applicable government taxes.