



Castello di Razzano
CANTINE E RELAIS DI CHARME

TRADITIONAL PIEDMONTESE DINNER

served in the courtyard of the Castle
every Wednesday in September
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

Typical bonet (chocolate and amaretti biscuits)

PRICE € 45,00

(water, wine and coffee are not included)