



# MARCHESI DI BAROLO

*Antiche Cantine in Barolo*

## Dinner

### *Spuntini*

Roasted figs with prosciutto

Tuna tartare on chickpea farinata, lemon aioli

Mushroom frites, salsa “gribiche”

Crisp polenta cups with fonduta and black truffle

### *Antipasto*

Crispy fried shrimp with lemon zabaglione and “novella” extra virgin olive oil

### *Pesce*

Prosciutto wrapped West Coast ling cod with “Marchese di Barolo” black truffle, butter and “gaufreit”

### *Risotto*

Carnaroli riso with a rich ragu of wild boar, fresh herbs, puffed pig skin and parmigiano

### *Corso Principale*

“Brasato al Barolo”, slow braised Canadian beef flat iron, puffed porcini dusted beef tendon, sautéed savoy cabbage, soft polenta and shaved “Marchese di Barolo” black truffle

### *Dolce*

Chocolate and Olive Oil Cake with brandy macerated figs, honey ganache, and Chantilly cream.

*Mistura*

Sopra Upper Lounge & Mistura Restaurant 265 Davenport Road Toronto, ON