



Ceretto Wine Dinner
Pepe Nero welcomes Roberta Ceretto
Wednesday October 15th - 6pm

Antipasto

VITELLO TONATO

certified Piemontese veal, Bluefin Tuna
Buzzonagliaria, sea salt capers (Sicily)

ARNEIS BLANGE, 2022

fresh and floral with notes of lemons, pears, chamomile,
jasmine and chalk. Medium-bodied with juicy acidity and
vivid, citrusy character. Flavorful finish.

Zuppa

VELLUTATA

Porcini and Black Truffle cream soup

DOLCETTO D' ALBA 'ROSSANA' 2021

Notes of spiced red and dark berries with sweet orange peel
and bark. Medium-bodied, polished and sleek with dusty
tannin structure. Flavorful and fruity.

Primo

RAVIOLONE

Osso buco filling - certified Piemontese
veal, saffron sauce

BARBARESCO ASILI 2022

Rich, dense and defined by bracing acidity, this red leaves
a crisp, crunchy expression. Strawberry and cherry fruit is
accented by floral, mineral and spice elements. Balanced and
persistent in its linear profile, with mouthcoating tannins lining
the chalky finish.

Secondo

FILET MIGNON

CERTIFIED PIEMONTESE

Barolo sauce, fresh shaved Black
Truffles

BAROLO 2020

Bright and red-fruited Barolo with cherries, cedar and crushed
stones on offer, as well as spicy and floral nuances. It's fresh and
focused on the palate with medium body and firm tannins. Very
agile and tense with impressive balance and a lingering aftertaste.

Dolce

HAZELNUTS & CANDIED CITRUS

Piemontese hazelnuts namelaka, candied
citrus gelato, candied orange gel, hazelnut
crunch

SANTO STEFANO MOSCATO D'ASTI 2023

A sparkling and slightly sweet wine with layers of complexity, great
balance and subtle acidity. Packaged in an award-winning bottle,
this wine is clear and refreshing with a well-integrated acidity. This is
the par excellence dessert wine.