

# A TASTE OF PIEDMONT

*All month, we are bringing the heart of Piedmont to the table—celebrating some of the region’s most beloved dishes.*

– To be enjoyed by the entire table –  
\$148 per person

## { APERITIVO }

*Start with a glass of your choice per person:*

Glass of Prosecco, House Piedmont White, House Piedmont Red  
Italian Cedrata or Chinotto (non-alcoholic)

## { P R I M I }

*– Sharing for the table –*

### ROBIOLA BRUSCHETTA

Wagyu Bresaola, Ciabatta, Black Fig, Arugula

### VEAL TARTARE “VITELLO TONNATO”

Crispy Veal Tongue, Tuna Mayonnaise, Caper Berries, Salsa Verde

### PAPPARDELLE PASTA

Braised Barolo Beef Ragu, Parmigiano Reggiano, Black Winter Truffle

## { M A N Z O }

### SIGNATURE SHARING STEAK

*Bistecca’s exclusive F1 Wagyu, BMS6-7*

for 2 – 900g Fiorentina or Costata

for 3 – 1.1kg Fiorentina or Costata

for 4 – 1.3kg Fiorentina or Costata

for 5 – 900g Fiorentina & 900g Costata

for 6 – 1.1kg Fiorentina & 1.1kg Costata

for 7 – 1.3kg Fiorentina & 1.1kg Costata

for 8 – 1.3kg Fiorentina & 1.3kg Costata

*Steak Sauce, Horseradish Mayo, Trio Mustard Blend & Italian Herb Salt*

*– Served with side dishes to share –*

### BABY CARROTS

Honey-Glazed with Piedmontese Hazelnut

### BRUSSELS SPROUTS

Treacle Cured Bacon, Whole Grain Mustard

### ROASTED CAULIFLOWER

“Bagna Cauda”, Prosciutto di Parma, Anchovy Vinaigrette

## { D O L C I }

*– Served individually –*

### CHOCOLATE BONET ‘PIEMONTESE’

Chocolate & Almond Custard, Amaretto Cookies, Vanilla Gelato