

## THE WINE TABLE, APERITIVO MENU

Introducing "The Wine Table", an unparalleled opportunity for gourmands to explore the impeccable culinary and viticultural traditions of Italy's renowned Piedmont region.

Under the meticulous guidance of Executive Chef Fabiano Palombini and Director of Wine Alan Tse, the Wine Table features the "**Castellana Top 50 By The Glass**" list, allowing guests to embark on an exceptional wine-tasting experience. Complementing the wine selection is a snack menu that further showcases the rich gastronomic heritage of Northern Italy through delectable canapés, typical of Italian happy hours!

**Available from 5:30 pm, Monday to Saturday**

### **Bruschetta di Fassona Albese**

Raw Fassona beef, dijon mustard, capers

**138**

### **Bruschetta Acciughe e Pomodoro**

Anchovies and tomato bruschetta

**78**

### **Trio di Bignè di Montagna**

Mountain puff, Fassona, Trout, Ricotta

**138**

### **Olive Ripiene**

Olives stuffed with bell peppers

**68**

### **Funghi Chanterelle Trifolati**

Chanterelle mushrooms, rosemary

**118**

### **Peperoncini Ripieni**

Peppers stuffed with tuna

**58**

### **Selezione di Salumi Piemontesi**

Piedmontese salumi platter

**288**

### **Selezione di Formaggi Piemontesi**

Selection of Piedmontese cheese

**288**

### **Sandwich Langarolo**

Fassona sandwich, Albese sauce, fresh Valerian salad

**288**