

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 Romeo Morelli 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