



PRESENT

'An Evening in Piedmont'
Celebrating the Wines of Barolo & Barberesco
Vintages 2001 and 2004

Monday, April 18th, 2016
6:30 PM

Chef Rob Rossi

antipasto

traditional bagna càuda
warm olive oil, garlic & anchovy

first

beef tartare 'alla piemontese'
alba hazelnuts & black truffle

second

braised rabbit agnolotti
ricotta, pine nuts & sage butter

third

grilled flank steak
treviso, agliata & fried rosemary

formaggio

robiola, testun di barolo & taleggio
local preserves, wild honey
& walnut toast

***vegetarian & pescatarian options available**

l'unità enoteca

Location: 134 Avenue Rd., Toronto, Ontario M5R 2H6

Fees (which includes all taxes and gratuities):

TVC Members: \$135 PP

Non-Members: \$160 PP

[Tickets](#) (non-refundable unless we have a wait list)