



CORDERO
DI
MONTEZEMOLO
proprietà dal 1340

DINNER WITH ALBERTO CORDERO
DI MONTEZEMOLO

Wednesday 22nd July 2026

Fritella di Baccalà

Aquna Farm Murray cod (A) fritter, herb emulsion

Barolo Chinato Cocktail

Tagliatelle di Seppia

Cuttlefish (A), thinly sliced and lightly steamed, finger lime, fennel pollen, ocean trout roe

Arneis Langhe DOC 2024

Eliora Langhe Chardonnay DOC 2024

Risotto Porcini e Merluzzo

Aged Carnaroli risotto, roasted Toothfish Glacier 51(A), porcini mushrooms, sage

Funtani Barbera Superiore DOC 2020

Monfalletto Barolo DOCG 2020

Enrico VI Barolo DOCG 2021

Guancia di Manzo

Wagyu beef cheek, truffle mashed potato, black garlic jus, fresh black truffle

Monfalletto Barolo DOCG 2010

Enrico VI Barolo DOCG 2009

Enrico VI Barolo DOCG 2010

Mousse al Cioccolato

Valrhona dark chocolate mousse, salted caramel, fior di latte gelato, hazelnut crumb

Barolo Chinato

a Mare

a Mare

Seafood origins: (A) Australia, (I) Import, (M) Mixed

*Should you have any special dietary requirements or allergies, please inform your waiter.
We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens,
we cannot guarantee completely allergy-free dining experiences.*

*Please note a 1.15% surcharge applies for all credit card transactions.
A 10% surcharge applies on Saturdays. A 15% surcharge applies on Sundays and Public Holidays.
An additional service fee of 10% applies to bookings of 10 people or more.*