

30 NOVEMBER 2023

NOMAD LONDON

X

GIULIA NEGRI

SERRADENARI - VITICOLTORI IN LA MORRA

SNACKS

for the table to share

FOCACCIA

HOUSE CULTURED TRUFFLE BUTTER
& LARDO DI COLONNATA

CRUDITÉS

RAW VEGETABLES
WITH BAGNA CAUDA

EGG YOLK

CONFIT WITH PARMESAN
& WHITE ALBA TRUFFLE

FIRST

VEAL TARTARE

PIEDMONT-STYLE WITH OYSTER EMULSION,
CAPERS & HAZELNUTS

Barolo Serradenari MeGA - Giulia Negri 2019

SECOND

TAGLIATELLE

BUTTER, PARMESAN
& WHITE ALBA TRUFFLE

Barolo Marassio - Giulia Negri 2016

THIRD

BEEF CHEEK

BAROLO-BRAISED
WITH RED WINE RISOTTO

Barolo Marassio - Giulia Negri 2019

CHEESE

CHEESE

ITALIAN CHEESE SELECTION
WITH SEASONAL ACCOMPANIMENTS

DESSERT

ICE CREAM

LEMON THYME
WITH WHITE ALBA TRUFFLE

CHOCOLATE TARTUFO

WITH PISTACHIO, GIANDUJA
& BLACK TRUFFLE