



Cafe
AURA

presents



PIO CESARE

Wine Dinner

Thursday, February 27TH | 6:30 P.M.

Course One

*Raviolo with Gambero Rosso,
pesto and almond bridle*

2023 Pio Cesare Gavi

Course Two

*Sausage with Borlotti beans
and mushrooms*

2023 Pio Cesare Dolcetto

Course Three

*Roasted Lamb medallions
with honey, rosemary and
parsnip mashed*

2022 Pio Cesare Barbera

Course Four

*Roasted Chicken Roulée
with figs, butternut squash
and apple puree*

2020 Pio Cesare Barbaresco

Course Five

*Risotto with Truffle
and Stufato al Barolo
(Red wine beef stew)*

2020 Pio Cesare Barolo

Dessert Course

Bunet

\$110.00 PER PERSON | tax and gratuity not included

please drink responsibly. 3686961