BAR CORSO

Ettore Germano

ETTORE GERMANO

A Barolo & Truffle Dinner in Piemonte

An Evening with Sergio Germano · Thursday, October 29, 2026

Rosanna Rosé Extra Brut Alta Langa

APERITIVO

Pale rose gold with a fine, persistent bead; wild strawberry, raspberry, rose petal and blood orange. Bone-dry and taut, with bright acidity and a savoury Nebbiolo finish.

Crostino di Baccalà

Whipped salt cod, truffle & dill

Langhe Chardonnay 2024

ANTIPASTO

Pale straw with green glints; crisp green apple, white peach, citrus blossom and a light mineral note. Medium-bodied and bright, with a dry, lifted finish.

Vitello Tonnato

Chilled veal, tonnato sauce & capers

Langhe Nebbiolo 2022

PRIMO

Bright, translucent ruby; cherry, raspberry and violet with hints of tobacco leaf and cinnamon. Juicy and medium-bodied, with soft, polished tannins.

Tajarin al Tartufo

Hand-cut egg pasta, local butter, truffle & sage

Barolo del Comune di Serralunga d'Alba 2020

SECONDO

Deep garnet; red cherry, dried rose, wild mint, licorice and an earthy, iron-tinged edge. Full and generous, with firm but fine tannins and a long, savoury finish.

Bistecca al Barolo

Seared flank steak, cauliflower gratin, truffle & Barolo jus

Barolo Cerretta 2018

FORMAGGI

Intense garnet with an orange rim; dark cherry, rose, leather, tobacco and forest floor. Full-bodied and structured, with softening tannins and a long, spiced finish.

Formaggi

Selection of hard cheeses, local honey & crackers

Torino Dopo Cena

DIGESTIVO

Vermouth di Torino, Grappa & Orange Bitters

Sorbetto al Limone, Torta all'Olio d'Oliva e Pistacchio

Lemon sorbet, olive oil cake & pistachio