



# — V I B E R T I —

*Barolo - Italia*

## Barolo Dinner with Claudio Viberti

Friday 12 June 2026 – from 6:30pm – \$195 all inclusive

[Full payment required on booking](#) – seated on communal tables

### Menu

NV Ruggeri Superiore 'Quartese' Prosecco Brut DOCG

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**Ravioli filled prawn & scallop** mousse,  
Napoli tomato sauce enriched with lobster-bisque

2024 Viberti 'Filebasse' Chardonnay

2023 Viberti 'Derthona' Timorasso Colli Tortonesi

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**Quail** saltimbocca, grilled polenta,  
sauteed cavolo nero & mushrooms, truffle tapenade sauce

2023 Viberti 'La Gemella' Barbera d'Alba

2023 Viberti Langhe Nebbiolo

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Char-grilled, Southern Ranges (MB4+) **beef scotch-fillet**,  
potato roesti 'chip', broccolini, balsamic jus

2021 Viberti 'Buon Padre' Barolo

2019 Viberti 'Bricco delle Viole' Barolo Riserva

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Matteo's signature dessert '**Limone**':  
Yuzu-lemon sorbet, coconut cream, lychee

2025 Viberti Moscato d'Asti



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