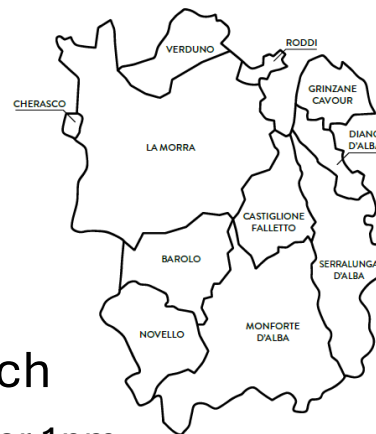




LA FESTA DEL BAROLO

BAROLO DOCG
production zone



Industry BYO Barolo Lunch

Sunday 24 August 2025 – 12:30pm for 1pm

\$150pp - Bookings with full payment via [website](#)

Includes food & corkage [1 special bottle per person]

AND Peroni Red & Amaro Montenegro kindly donated by Boccaccio Cellars

All guests to seat themselves on communal tables of 8pax

As roaming will be encouraged, dietary requirements will be challenging!

Assaggini

Tempura zucchini flower with 'quattro formaggi e pepe'

Octopus & cotechino spiedini, bagna cauda dressing

Quail 'saltimbocca', pea puree

Wagyu **bresaola** 'grissini'

Arancini Piemontese

————— ∞∞∞∞ —————

Rigatoni, spicy pork, veal & fennel seed sausage,
cime di rapa, porcini & truffle tapenade, anchovy-pangrattato

————— ∞∞∞∞ —————

Low + Slow **beef cheek**, cooked in Nebbiolo,
gorgonzola-polenta, cavolo nero, honey-glazed carrot

————— ∞∞∞∞ —————

Gianduja **Panna Cotta**

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