



PIEDMONTESE TASTING MENU

This menu is the result of a creative four-handed collaboration between Chef Francesco Pusineri, resident chef at Tramonto, and Piedmontese Guest Chef Giorgia Cravero. Together, they have crafted a narrative that celebrates the integrity of the ingredients, blending technical precision with the authentic warmth of shared flavors.

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BENVENUTO

This inaugural pairing by Guest Chef Giorgia Cravero celebrates the freshness of the local viticulture, where the vibrant elegance of the bubbles becomes an integral part of the experience, harmonizing perfectly with the delicate and nutty notes of the opening course.

TARTARE

Tartare with hazelnut oil (Tastelanghe).

Wine Pairing: Erbaluce di Caluso Metodo Classico by Giacometto Bruno.

ANTIPASTO PIEMONTESE

The menu opens with a ritual typical of our land: the "antipasto misto". In a unique single course, served to offer a choral exploration of the territory.

VITELLO TONNATO

Veal slow-cooked and served with signature tuna sauce and capers (30 Tuorli).

PEPERONE DI CARMAGNOLA

Sweet and sour Carmagnola bell pepper with anchovies (Cascina Fiume).

GIARDINETTO DI VERDURE

Garden vegetables with tomato sauce (Cascina Fiume).

PRIMO

The opening of this course is a tribute to the "Creamy" sensory family, where the silkiness of the ingredients defines a comforting and refined gastronomic experience.

RAVIOLI DEL PLIN

Braised beef plin ravioli, butter and Barolo reduction (30 Tuorli).

SECONDO

The exploration of flavors continues with a focus on the Sour sensory family, a vibrant dimension where acidity is used as a culinary tool to enhance and brighten the overall experience.

FILETTO DI MANZO

Beef fillet, traditional green and red sauces, sweet and sour vegetables (Cascina Fiume).

DESSERT

The journey ends with a harmony of pastry and Piedmont's liquid gold. This Sweet finale balances creamy textures and toasted notes, completed by the persistent embrace of a historic local wine.

CROCCANTE ROCHER

Hazelnut ganache, salted caramel, hazelnut cookies, chocolate praline, milk chocolate & almonds
Wine Pairing: Caluso Passito dessert wine by Giacometto Bruno.

CAFFÈ E PICCOLA PASTICCERIA

This farewell from Guest Chef Giorgia Cravero belongs to the Piedmontese tradition of concluding the meal with petits fours and sweet delicacies.

PANNA COTTA

Panna cotta and pralined hazelnuts (Tastelanghe).

Complete the experience by admiring the posters accompanying your dinner: each one celebrates a specific flavor of Piedmontese cuisine or one of the unique locations where Tabulae has been showcased. Feel free to take home a postcard of your favorite poster as a memory of this journey.

PIEDMONTESE PRODUCERS

The authenticity of this experience is rooted in the excellence of the raw materials, sourced from producers who safeguard the Piedmontese heritage with passion and precision. Each ingredient is a tribute to a land of uncompromising quality, where artisanal craft meets a profound respect for the rhythms of nature.

CASCINA FIUME

Traditional preserves, green and red sauces

Agricultural estate deeply rooted in the territory that celebrates regional excellence through the production of seasonal vegetables, specializing in traditional sweet and sour preserves, appetizers in oil, and the processing of the renowned Carmagnola Bell Pepper.

Carmagnola (TO), Italy
www.cascinafiume.it

30 TUORLI

Fresh pasta

A laboratory of taste that celebrates the excellence of fresh pasta, distinguished by a rich and silky dough that honors the ancient secrets of Piedmontese artisanal tradition.

Volvera (TO), Italy
www.30tuorli.it

TASTELANGHE

Fine Piedmontese hazelnuts

An ambassador for the Piedmont Hazelnut PGI, this producer transforms the precious fruits of the Langhe into premium pastes and grains that capture the authentic, toasted essence of the region.

Somano (CN), Italy
www.tastelanghe.it

GIACOMETTO BRUNO

Piedmontese winery

A historic winery that interprets the viticultural heritage of Caluso with passion, specializing in the production of Erbaluce to express the identity and golden elegance of this unique Piedmontese terroir.

Caluso (TO), Italy
www.giacometto.com



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export.agrofood@to.camcom.it

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DANITACOM



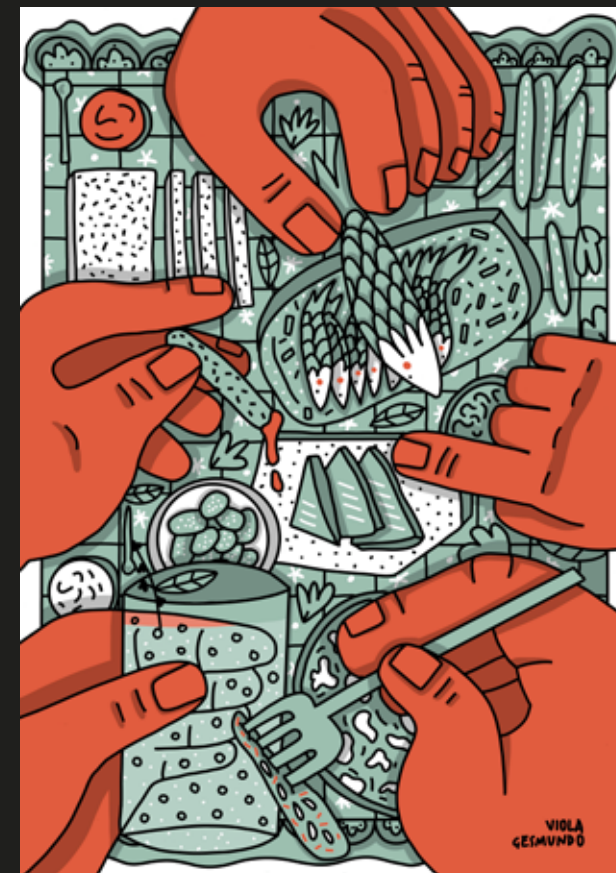
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MAIN PARTNERS



ART CURATOR

calibro zero



TABULAE

THE PIEMONTE EPICUREAN ENCOUNTER

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**TRAMONTO
4-5-6 JUNE
2026**