

MICHAEL'S ON NAPLES

AUGUST 2, 2022

DAMILANO

BAROLO

THOMAS CUNI PRESENTS
DAMILANO WINE DINNER

PER COMINCIARE

BAGNA CAUDA

Weiser Family Farm squash, heirloom tomato, garlic anchovy sauce

2021 ROERO ARNEIS

ANTIPASTO

VITELLO TONNATO

Roasted veal loin, crispy veal sweetbreads, tuna sauce

2020 BARBERA D'ASTI

PRIMO

AGNOLOTTI DEL PLIN

Veal, beef, and rice filled pasta, veal demi glacé, crispy sage

2016 BAROLO LECINQUEVIGNE

SECONDO

BRASATO AL BAROLO

Braised beef cheeks, creamy polenta, heirloom carrots

2016 BAROLO CANNUBI

2015 BAROLO BRUNATE

PER FINIRE

SEMIFREDDO AL GIANDUIJA

Chocolate-hazelnut frozen mousse, candied citrus, vanilla whip

N.V. BAROLO CHINATO

Michael Dene
Owner

Massimo Aronne
GM & Sommelier

Eric Samaniego
Executive Chef