

**Sucre Vino Dining**  
**A Taste of Piedmont**



Wednesdays

**First Course**

*Gavi Di Gavi, Cossetti*

Wagyu Carpaccio <sup>G, N</sup> Grilled Leeks and Citrus & Paprika Vinaigrette

**Second Course**

*Barolo Albe, G.D. Vajra*

Braised Beef Cheek <sup>G, D</sup> Mashed Potatoes

**Main Course**

*Barbera d'Alba, Pelissero*

Agnolotti del Plin <sup>G, D</sup> Traditional Beef Agnolotti from Piedmont

**Dessert**

*Sucre Mate*

Texturas de  
Chocolate <sup>D, G, N, E</sup> Piedmont Hazelnuts

AED 295 per person

V Vegetarian VG Vegan A Alcohol G Gluten D Dairy N Nuts SH Shellfish E Egg

Please inform your waiter if you have any allergies or dietary requirements.  
All prices are in AED, inclusive of 5% VAT and 7% authority fee.

sucre

FIRE DINING