TRAVAGLINI

GATTINARA

# A FIVE GENERATION LEGACY OF PASSION FOR NEBBIOLO

OCTOBER 13, 2026

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**2020 Nebbiolo Coste della Sesia DOC**

**Tuna Tartare**

castelvetrano olive, aleppo chili, crushed pistacio, fermented licorice root, agliata, extra virgin olive oil

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**2022 Gattinara DOCG**

**Beef Tartare**

cured egg yolk, minced fennel & red onion, pecorino, black pepper, calabrian chili oil, fennel pollen

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**2020 Gattinara Tre Vigne DOCG**

**Duck Ragu**

slow-cooked duck leg & liver, butternut squash pappardelle, walnut & sage gremolata

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**2017 Nebolè Riserva Spumonte Methodo Classico**

**Shaved Salad**

beet, carrot, radish, kohlrabi, shallot, chive, caper, shaved parmesan, citrus vinaigrette, parmesan curls

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**2019 Gattinara Riserva Vigna Ronchi DOCG**

**Elk Tenderloin**

roasted, veal caul fat, wild mushroom risotto, wine reduction, grated white truffle

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**cacio e pepe biscotti, gorganzola crema**

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*We are thrilled to welcome Alessia Travaglini to Traverse City to share the Travaglini story, legacy and incredible wines alongside an exquisite menu from the mind of Chef Austin Lowe. Tickets are $185 per person inclusive of tax & gratuity.*

*Gattinara is a small town at the heart of the eponymous wine region in Alto Piemonte, at the foot of Monte Rosa. This extraordinary place has a unique terroir, incredibly suited to producing Nebbiolo wines of great complexity, elegance and freshness.*

*One of Italy's oldest specifications of origin, Gattinara obtained DOC recognition in 1967 and became DOCG in 1990.*

*CLICK FOR TICKETS.*