



— V I B E R T I —

Barolo - Italia

Barolo Dinner with Claudio Viberti

Friday 12 June 2026 – from 6:30pm – \$195 all inclusive

[Full payment required on booking](#) – seated on communal tables

Menu

NV Ruggeri Superiore 'Quartese' Prosecco Brut DOCG

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Ravioli filled prawn & scallop mousse,
Napoli tomato sauce enriched with lobster-bisque

2024 Viberti 'Filebasse' Chardonnay

2023 Viberti 'Derthona' Timorasso Colli Tortonesi

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Quail saltimbocca, grilled polenta,
sauteed cavolo nero & mushrooms, truffle tapenade sauce

2024 Viberti 'La Gemella' Barbera d'Alba

2024 Viberti Langhe Nebbiolo

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Char-grilled, Southern Ranges (MB4+) **beef scotch-fillet**,
potato roesti 'chip', broccolini, balsamic jus

2021 Viberti 'Buon Padre' Barolo

2019 Viberti 'La Volta' Barolo Riserva

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Matteo's signature dessert '**Limone**':
Yuzu-lemon sorbet, coconut cream, lychee

2025 Viberti Moscato d'Asti



EST. 1994