

# TRUFFLE MENU

all dishes are served with shaved **Black Perigord Truffle**

## APPETIZERS

### BATTUTA DI FASSONA CON UOVO DI QUAGLIA

Hand-cut Piedmontese beef tartare topped with a quail egg

55

### SFORMATINO DI PORRI CON BAGNA CAUDA

Leeks flan served with bagna cauda

50

### ZUPPA DI FUNGHI CON CROSTINI AL ROSMARINO ⑤

Mix mushroom soup with rosemary croutons

50

### SALMERINO SELVATICO AFFUMICATO ALL'ONTANO CON TIMO, FINOCCHIO E ARANCE

Alder smoked wild Artich char with thyme, fennel and orange

55

## MAIN COURSES

### TAJARIN ALBA ⑤

Homemade angel hair pasta with truffle butter

50 (3 gr.) / 75 (6 gr.)

### RISOTTO AL PARMIGIANO ⑤

Aged acquerello rice, 24 months aged parmigiano reggiano

55 (3 gr.) / 80 (6 gr.)

### PIZZOCCHERI DELLA VALTELLINA ⑤

Homemade buckwheat short flat pasta with potatoes, savoy cabbage and cheese fondue

55 (3 gr.) / 80 (6 gr.)

### ROLLE' DI POLLO RIPIENO DI PROVOLA E TARTUFO CON SALSA AL PARMIGIANO

Rolled chicken breast with black truffle and provola cheese, vegetable tempura, parmesan cheese sauce and sweet paprika

90

### TAGLIATA DI MANZO CON PORCINI TRIFOLATI AL ROSMARINO

10oz NY Strip steak with creamy porcini mushroom sauce

95

## DESSERT

### GELATO VANIGLIA CON MIELE AL TARTUFO

Homemade Vanilla ice cream with truffle honey

40

add **Black Perigord Truffle** to any dish 35 (3gr.) / 60 (6gr.)

\*eating raw or undercooked fish, shellfish or eggs increases the risk of foodborne diseases 20% gratuity added to parties of 6 or more.

Maximum four credit cards per party