TRUFFLE MENU

all dishes are served with shaved **Summer Truffle**

ANTIPASTI

BURRATA CON BAGNA CAUDA, FINOCCHI E PINOLI
Burrata cheese, *bagna cauda* sauce, shaved fennel and toasted pine nuts
42

BATTUTA DI MANZO
Hand-cut beef tartare, capers, toasted hazelnuts, shallots confit, lemon zest, crispy multigrain bread
45

ASPARAGI E UOVO
Roasted asparagus, butter, poached egg
45

PASTA

TAJARIN ALBA (V)
Homemade angel hair pasta with truffle butter
38 (3 gr.) / 60 (6 gr.)

RISOTTO AL PARMIGIANO (V)
Aged acquerello rice, 24 months aged parmigiano reggiano
45 (3 gr.) / 68 (6 gr.)

SECONDI

DENTICE CON FINOCCHI GRIGLIATI E PUREA DI CAVOLFIORE
Pan-seared red snapper, grilled fennel, cauliflower puree
75

TAGLIATA DI MANZO CON BAGNETTO ROSSO E LATTUGA GRIGLIATA
10oz Greater Omaha farm Prime NY Strip steak with *bagnet ross* and grilled romaine lettuce
80

DOLCI

GELATO VANIGLIA CON MIELE AL TARTUFO (V)
Homemade Vanilla ice cream with truffle honey
35

add **Black Summer Truffle** to any dish you like 25 (3gr.) / 40 (6gr.)