

TRUFFLE MENU

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

APPETIZERS

TARTARE DI MANZO

Hand-cut marinated beef filet mignon tartare (shallots, anchovies, Dijon mustard, capers), quail egg, dehydrated oil, toasted bread

90

VELLUTATA DI PORRI E PATATE CON CROSTINI DI PANE (V)

Leeks and potatoes soup with bread croutons

85

QUICHE RICOTTA E SPINACI CON FONDUTA DI PARMIGIANO (V)

Spinach and ricotta shortcrust pie, Parmigiano fondue

85

BACCALA MANTECATO SU POLENTA FRITTA

Whipped cod fish over fried polenta

90

MAIN COURSES

TAJARIN ALBA (V)

Homemade angel hair pasta with truffle butter

85 (3 gr.) / 110 (6 gr.)

RISOTTO AL PARMIGIANO (V)

Aged acquerello rice, 24 months aged parmigiano reggiano

90 (3 gr.) / 120 (6 gr.)

LASAGNETTA BIANCA DI CARCIOFI E ASPARAGI (V)

Homemade artichokes and asparagus lasagna, saffron bechamel

90 (3 gr.) / 120 (6 gr.)

ANATRA SCALOPPATA CON SALSA AI LAMPONI, PUREA DI ZUCCA E RADICCHIO GRIGLIATO

Pan seared Crescent farm Duck breast, raspberry sauce, butternut squash puree and grilled radicchio

110

TAGLIATA DI MANZO CON BAGNETTO VERDE

10oz Greater Omaha farm Prime NY Strip steak with bagnet vert

125

DESSERT

GELATO VANIGLIA CON MIELE AL TARTUFO (V)

Homemade Vanilla ice cream with truffle honey

65

add White Truffle to any dish you like 55 (3gr.) / 95 (6gr.)