

TRUFFLE MENU

Uovo marinato, funghi e nuvola ^{B, D, G, V}

Marinated egg with wild mushrooms and truffle cloud
40 euro

Vitello tartufato ^{B, G, P}

Slow cooked Veal loin, parmigiano sauce and veal jus
40 euro

Tagliolini al tartufo ^{B, D, G}

Homemade tagliolini, beurre blanc and parmigiano
50 euro starter | 60 euro main

Risotto al parmigiano e tartufo ^{G, P}

Acquerello risotto and parmigiano
60 euro starter | 70 euro main

Raviolo al tartufo bianco ^{B, D, G, V}

Home-made ravioli, yolk and potato
40 euro

Nodino di vitello burro e salvia ^G

Veal T-bone steak, truffle butter potatoes purée, butter and sage
90 euro

Capesante e cavolfiore al tartufo ^{D, E, G, P}

Scallops, cauliflower and truffle
90 euro

Brioche, crema al tartufo e zabaione ^{B, D, G, L, V}

Brioche puffed, truffle cream and warm zabaion
25 euro