

MENU

«Our dishes are made exclusively with truffle products “Tartufi&Friends” and served with fresh truffles in season.»

	BLACK TRUFFLE		BLACK TRUFFLE
APPETIZERS		FISH COURSES	
Selection of bruschetta “Tartufi&Friends” and fresh Truffle ✓	€ 18,00	Turbot, asparagus in various textures and fresh Truffle	€ 35,00
Pizza “Tartufi & Friends” (slow rising, stone ground flour) with Bufala Mozzarella D.O.P. Parmigiano Reggiano flakes D.O.P. aged 24 months and fresh Truffle ✓	€ 24,00	Lobster “Tartufi & Friends” with fresh Truffle	€ 45,00
Burrata with truffle honey, garden salad, tomatoes confit and fresh Truffle ✓	€ 20,00	Pan seared seabass, baby vegetables and fresh Truffle	€ 35,00
Foie gras escalope, roasted baby cob, figs Dijon mustard and fresh Truffle	€ 34,00	GRAND CLASSICS	
Fassone beef tartare, salicornia, lemon, almonds and fresh Truffle	€ 26,00	Fried eggs with fresh Truffle ✓	€ 22,00
Red Tuna tartare, green apple, cucumber and fresh Truffle	€ 28,00	Poached egg, buffalo stracciatella, glasswort, Truffle Caviar and fresh Truffle ✓	€ 24,00
Roasted cuttlefish, peas cream, squid ink and fresh Truffle	€ 26,00	SALADS & VEGETABLE	
“Caesar & Friends” salad, (chicken breast in truffle oil, Parmigiano Reggiano, bread croutons, green salad, mayonnaise) and fresh Truffle	€ 26,00	Artichokes salad with Parmigiano Reggiano D.O.P. aged 24 months flakes and fresh Truffle ✓	€ 28,00
FIRST COURSES		Songino salad, robiola cheese, pinenuts, pear and fresh Truffle ✓	€ 22,00
The “Classic” Tagliolini (fresh handmade pasta) with fresh Truffle ✓	€ 30,00	Spinach sautéed with butter and fresh Truffle ✓	€ 16,00
The “Signature” Tagliolini (fresh handmade pasta) Cacio&Pepe with fresh Truffle ✓	€ 30,00	Truffle fries “Tartufi&Friends” and fresh Truffle ✓	€ 16,00
The “Incredible” Carbonara Tagliolini with fresh Truffle (beef or pork)	€ 35,00	Mashed potatoes purea and fresh Truffle ✓	€ 16,00
“Tartufi&Friends” Risotto with fresh Truffle (20 min)	€ 30,00		
Risotto with saffron, red shrimp carpaccio, lime and fresh Truffle (20 min)	€ 35,00		
Ravioli filled with lamb, turnip greens pesto, Parmigiano Reggiano sauce, toasted hazelnuts and fresh Truffle	€ 30,00		
Ravioli filled with burrata, turbot, zucchini, zucchini flowers, Truffle Caviar and fresh Truffle	€ 35,00		
MEAT COURSES			
Fillet “Rossini” chianina beef, foie gras cooked in a red wine sauce and fresh Truffle	€ 36,00		
Veal with Parme ham and sage jus, roman artichokes, anchovies mayonnaise, parsley and fresh Truffle	€ 35,00		
Lamb fillet, sirloin and rack, salted Zabaione, roasted Belgian endive and fresh Truffle	€ 35,00		
The “Exclusive” “Tartufi&Friends” Hamburger (chianina beef, foie gras, sweet onion marmellade, fresh Truffle, mayonnaise&mustard with Truffle)	€ 35,00		



Stock market price list of fresh truffles
Black Truffle 5gr/10gr €...../€.....

* For any information on substances and allergens you can consult the appropriate documentation that will be provided, on request, by the staff in service

* The fish destined to be eaten raw or practically raw has undergone a preventive reclamation treatment in compliance with the provisions of EC Regulation 853/2004, Annex III, section VIII, chapter 3, letter D, point 3