



TARTUFI & FRIENDS

TRUFFLE LOUNGE

«Our dishes are made exclusively with Truffle Products “Tartufi&Friends” and served with Italian Truffles in season.»

BLACK TRUFFLE **WHITE TRUFFLE**

MENU

Appetizers

Selection of Bruschette “Tartufi&Friends”	€ 18,00	€ 32,00
Burrata, garden salad, truffle honey and fresh Truffle	€ 20,00	€ 34,00
Gabillon Cod, artichokes, hazelnuts crumble, lemon gel and fresh Truffle	€ 26,00	€ 40,00
Sycilian red tuna lingot, Truffle biscuit, pumpkin cream and fresh Truffle	€ 28,00	€ 42,00
Seared Mullet, baby fennel, liquorice and fresh Truffle	€ 28,00	€ 42,00
Beef tartare, candy orange, Pecorino biscuit and fresh Truffle	€ 26,00	€ 40,00
Artichokes in 3 consistency, sweet garlic gelee' and fresh Truffle	€ 22,00	€ 38,00

First Courses

The “Classic” Tagliolino (Home made pasta) with fresh Truffle	€ 30,00	€ 70,00
The “Signature” Tagliolino (Home made pasta) Cacio&Pepe with fresh Truffle	€ 30,00	€ 70,00
Tartufi&Friends Risotto with fresh Truffle	€ 30,00	€ 70,00
Risotto with scallops, pumpkin, smokey almond powder and fresh Truffle	€ 35,00	€ 75,00
Ravioli of Foie Gras, apple gel, sable' hazelnuts, Porto dressing and fresh Truffle	€ 38,00	€ 78,00
Potatoe Gnocchi, jus de viande and fresh Truffle	€ 30,00	€ 70,00
Onion soup, sun flower bread, puff pastry and fresh Truffle	€ 26,00	€ 42,00

Stock market price list of fresh truffles
 Black Truffle 5gr/10gr €...../€.....
 White Truffle 5gr/10gr €...../€.....
 Table Service € 4,50



Milan _____



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Fish courses

	BLACK TRUFFLE	WHITE TRUFFLE
Salmon pave', lemongrass infuse and fresh Truffle	€ 32,00	€ 74,00
John Dory, beans, Radicchio marmalade and fresh Truffle	€ 38,00	€ 76,00
Seabass, spinach sautee' artichokes, thym broth and fresh Truffle	€ 38,00	€ 76,00

Meat courses

“Rossini” beef fillet, foie gras and fresh Truffle	€ 35,00	€ 75,00
Deer sirloin, purple cabbage, potatoe mousse, raspberry vinegar and fresh Truffle	€ 35,00	€ 75,00
Veal Cheek slow cooking (12 hrs), Autumn vegetables and fresh Truffle	€ 35,00	€ 75,00
Beef tongue green tea smoked, chickpeas flower, lettuce cream and fresh Truffle	€ 35,00	€ 75,00
The “Exclusive” Tartufi&Friends burger (Home made bun, Chianina beef, foie gras, red onion marmalade, mayonnaise and mustard) and fresh Truffle	€ 35,00	€ 75,00

Grand Classics

Fried eggs and fresh Truffle	€ 22,00	€ 38,00
Poached eggs, Salva Cheese fondue, artichoke, violet potatoe and fresh Truffle	€ 26,00	€ 40,00
Mashed potatoes puree and fresh Truffle	€ 16,00	€ 30,00

Salads

Artichokes, quark cheese, toasted hazelnuts, lemon dressing and fresh Truffle	€ 20,00	€ 34,00
Songino salad, avocado, pine nuts, Parmigiano flakes, violet carrots and fresh Truffle	€ 16,00	€ 30,00
Spinach, nuts, Parmigiano wafer, dry miso, yuzu and fresh Truffle	€ 18,00	€ 32,00

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DESSERT

Signature Tiramisù	€ 12,00
Castagnaccio evolution, pinenuts cream, rosemary oil	€ 12,00
Chocolate, raspberry and lemon	€ 12,00
Caramelized apple, spicy bread, raisin, nuts	€ 12,00
Chamomile infuse, custard, grapefruit and Hazelnuts	€ 12,00
Vanilla ice cream, pine nuts, figs in Truffle honey	€ 12,00
Selection of cheese, Truffle honey and pan brioche	€ 18,00



WATER

Panna da 0,25l	€ 2,00
San Pellegrino da 0,25l	€ 2,00

ITALIAN BEER

Menabrea bionda	€ 10,00
Menabrea ambrata	€ 10,00
Menabrea rossa	€ 10,00

* 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