



Menu

Appetizers

Gabillon Cod, artichokes, hazelnuts crumble, lemon gel and fresh Truffle	€ 26,00
Sycilian red tuna lingot, Truffle biscuit, pumpkin cream and fresh Truffle	€ 28,00
Beef tartare, candy orange, Pecorino biscuit and fresh Truffle	€ 26,00
Artichokes in 3 consistency, sweet garlic gelee' and fresh Truffle	€ 22,00

First Courses

The "Classic" Tagliolino (Home made pasta) with fresh Truffle	€ 30,00
Risotto with scallops, pumpkin, smokey almond powder and fresh Truffle	€ 35,00
Ravioli of Foie Gras, apple gel, sable' hazelnuts, Porto dressing and fresh Truffle	€ 38,00
Potatoe gnocchi, lettuce cream, raspberries and fresh Truffle	€ 30,00

Fish courses

Salmon pave', lemongrass infuse and fresh Truffle	€ 32,00
Seabass, spinach sautee' artichokes, thym broth and fresh Truffle	€ 38,00

Meat courses

"Rossini" beef fillet, foie gras and fresh Truffle	€ 35,00
Deer sirloin, purple cabbage, potatoe mousse, raspberry vinegar and fresh Truffle	€ 35,00

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

Valentine's day Menu

Spinach, nuts, Parmigiano wafer, dry miso, yuzu and fresh Truffle

Sycilian red tuna lingot, Truffle biscuit, pumpkin cream and fresh Truffle

Potatoe gnocchi, lettuce cream, raspberries and fresh Truffle

"Rossini" beef fillet, foie gras and fresh Truffle

Chocolate, raspberry and lemon

€ 90,00 per person



TARTUFI & FRIENDS
TRUFFLE LOUNGE

