



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	€ 22,00	€ 38,00
Pan Seared scallops, Porcini mushrooms, pine nuts, Dijon mustard and fresh Truffle	€ 26,00	€ 40,00
Sycilian red tuna cubes, apricots, almonds mousse, glassworth and fresh Truffle	€ 28,00	€ 42,00
Chervil garden, Cantabrico’s anchovies, Sycilian shrimps, paprika’s Mayonaise and fresh Truffle	€ 28,00	€ 42,00
Beef Tartare, white peaches, radish, and fresh Truffle	€ 26,00	€ 40,00
Foie Gras parfait, cherry, Cacao beans, and fresh Truffle	€ 30,00	€ 45,00

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
Spaghetti with Alps butter, shrimps, chives and Truffle Caviar	€ 35,00	€ 75,00
Tartufi&Friends Risotto with fresh Truffle	€ 30,00	€ 70,00
Risotto Milanese with lemon, jus de viande and fresh Truffle	€ 35,00	€ 75,00
Ravioli, Ricotta cheese, Zucchini flowers, Champagne sauce and fresh Truffle	€ 35,00	€ 75,00
Gazpacho, shrimps, basil and fresh Truffle	€ 28,00	€ 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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	BLACK TRUFFLE	WHITE TRUFFLE
Fish courses		
Lobster, mango, crunchy celery, Sapphron and fresh Truffle	€ 38,00	€ 76,00
Seabass, fava beans, chard and fresh Truffle	€ 38,00	€ 76,00
Fish Soup, basil, Bufala Mozzarella, cress and fresh Truffle	€ 32,00	€ 75,00
Meat courses		
“Rossini” beef fillet, foie gras and fresh Truffle	€ 35,00	€ 75,00
Baby Chicken, zucchini Scapece, pear puree’ and fresh Truffle	€ 35,00	€ 75,00
Veal Loin, eggplants, olives tapenade and fresh Truffle	€ 35,00	€ 75,00
Kobe beef cube (Miyazaki prefecture A5), puffy potatoes, yogurt sauce, chives and fresh Truffle gr 100/ gr 140	€ 65,00/85,00	€ 140,00/165,00
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 egg, Porcini mushroom cream, pan brioche and fresh Truffle	€ 26,00	€ 40,00
Mashed potatoes puree and fresh Truffle	€ 16,00	€ 30,00
Salads		
Green beans, chard, beef tongue, mustard and fresh Truffle	€ 24,00	€ 40,00
Caesar salad and fresh Truffle	€ 24,00	€ 40,00
Songino salad, Avocado, pinenuts, Parmigiano flakes and fresh Truffle	€ 16,00	€ 30,00
Pineapple, portulaca, quial egg, avocado, bread chips and Fresh Truffle	€ 18,00	€ 32,00

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

Table Service € 4,50



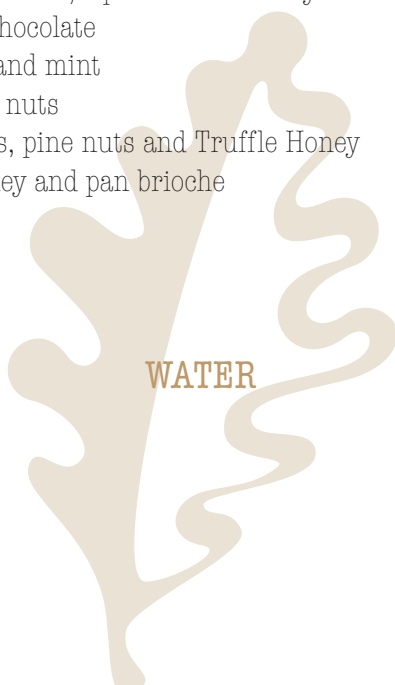
Milan _____



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DESSERT

Signature Tiramisù	€ 12,00
Chocolate sphere, Ivory mousse, loquats and crunchy almonds	€ 12,00
Yogurt, wild berries and chocolate	€ 12,00
Millefeuille, strawberries and mint	€ 12,00
Cheese cake, apricots and nuts	€ 12,00
Vanilla Icecream, dried figs, pine nuts and Truffle Honey	€ 12,00
Cheese board, Truffle honey and pan brioche	€ 18,00



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