



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
Sweet and sour pumpkin, almonds, parmigiano mousse and fresh Truffle ✓	€ 26,00	€ 40,00
Sycilian Red tuna tartare, lemon scended potatoes cream and fresh Truffle	€ 28,00	€ 42,00
Sycilian shrimps, peas cream, raspberries, shiso cress and fresh Truffle	€ 30,00	€ 44,00
Beef Tartare, pumpkin cream, Pecorino cheese and fresh Truffle	€ 26,00	€ 40,00
Foie Gras poele', caramelized figs, blackcurrant vinegar and fresh Truffle	€ 30,00	€ 55,00

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 broccoli, clams, capers and fresh Truffle	€ 35,00	€ 75,00
Home made Ravioli of Alp's cheese, Pioppini mushroom, radicchio and fresh Truffle ✓	€ 32,00	€ 72,00
Potatoes Gnocchi, calamari, almonds and fresh Truffle	€ 35,00	€ 75,00
Mediterranean Minestrone (vegetable soup), potatoes mousse and fresh Truffle ✓	€ 28,00	€ 55,00

Stock market price list of fresh truffles
 Black Truffle 5gr/10gr €...../€.....
 White Truffle 5gr/10gr €...../€.....
 Table Service € 5,00



Milan _____



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	BLACK TRUFFLE	WHITE TRUFFLE
Fish courses		
Baby octopus “in Saor” (sweet onion, raisin, pinenuts) and fresh Truffle	€ 36,00	€ 75,00
The “Millionaire” Lobster Club, (Lobster, guacamole, sweet&sour onion, Truffle caviar) and fresh Truffle	€ 38,00	€ 78,00
Seabass, Porcini mushroom soup, green sauce and fresh Truffle	€ 35,00	€ 75,00
Meat courses		
“Rossini” beef fillet, foie gras 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
Veal cheek sous vide, potatoes, chicory and fresh Truffle	€ 35,00	€ 75,00
Duck breast, Jerusalem artichokes, spinach and fresh Truffle	€ 35,00	€ 75,00
Kobe beef (Miyazaki prefecture A5), frisee salad, red chard, Black garlic and fresh Truffle gr 100/ gr 140	€ 65,00/85,00	€ 140,00/165,00
Grand Classics		
Fried eggs and fresh Truffle ✓	€ 22,00	€ 38,00
Poached egg, Parmigiano cheese fondue and fresh Truffle ✓	€ 24,00	€ 38,00
Mashed potatoes puree and fresh Truffle ✓	€ 16,00	€ 30,00
Salads		
Songino salad, Avocado, pinenuts, Parmigiano flakes, violet carrots and fresh Truffle ✓	€ 16,00	€ 30,00
Baby Spinach salad, pumpkins, almonds and fresh Truffle ✓	€ 18,00	€ 32,00
Frisee salad, foie gras, raisin and fresh Truffle	€ 22,00	€ 36,00

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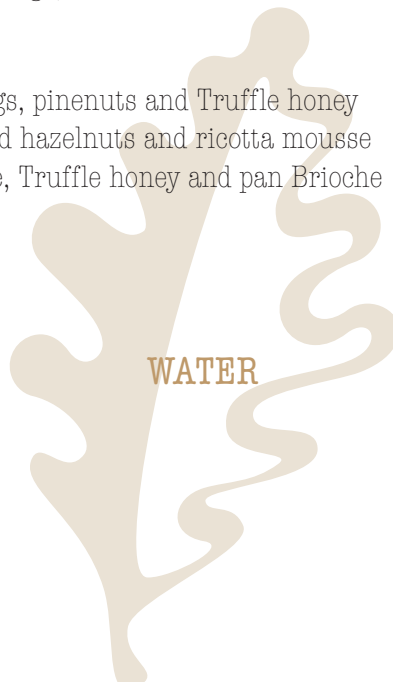
Milan



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DESSERT

Signature Tiramisù	€ 12,00
Milk rice cream, candy orange, cinnamon	€ 12,00
Lemon meringue tart	€ 12,00
I Love Chocolate	€ 12,00
Vanilla Icecream, dried figs, pinenuts and Truffle honey	€ 12,00
Figs sorbet, caramelized hazelnuts and ricotta mousse	€ 12,00
Selection of Italian cheese, 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

The dishes marked with the symbol  are vegetarian

* 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