



Menu

Appetizers

| | Black Truffle | White Truffle |
|--|---------------|---------------|
| Roasted scallops, potato mousse, puffy black rice and fresh Truffle | € 30,00 | € 46,00 |
| Marinated salmon, licorice, puntarelle (wild chicory), Truffle caviar and Champagne vinegar and fresh Truffle | € 28,00 | € 42,00 |
| Beef tartare, red currant marmelade, yogurt and fresh Truffle | € 26,00 | € 40,00 |
| Artichokes in Tempura, Jerusalem Artichokes cream, cauliflower sponge, toasted almond powder and fresh Truffle | € 26,00 | € 40,00 |

First Courses

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| The "Classic" Tagliolino (Home made pasta) with fresh Truffle | € 30,00 | € 70,00 |
| Green Risotto Carnaroli "Salera", escargot, goat cheese, hazelnuts and fresh Truffle | € 35,00 | € 75,00 |
| Liquid Ravioli, roasted cod, Porcini mushrooms broth and fresh Truffle | € 38,00 | € 78,00 |
| Potato gnocchi filled with Casera cheese and Truffle, anchovy sauce, Piedmont hazelnut, chard and fresh Truffle | € 35,00 | € 75,00 |

Fish courses

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|---|---------|---------|
| Pan-seared Shrimps, glazed Belgian endive, Teriyaki sauce, bitter cocoa crumble and fresh Truffle | € 38,00 | € 76,00 |
| Seared Tuna, Pak-choy, mustard seed and fresh Truffle | € 38,00 | € 76,00 |

Meat courses

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|--|---------|---------|
| Venison loin Wellington, hazelnut potatoes, Pioppini mushrooms and fresh Truffle | € 38,00 | € 76,00 |
| Lamb, corn purea, artichokes, radicchio and fresh Truffle | € 35,00 | € 75,00 |

Dessert

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| Signature Tiramisù | € 12,00 | |
| The "Raspberry" | € 12,00 | |
| Chocolate, almond, meringue, salted caramel and malton salt | € 12,00 | |
| Vanilla Ice cream, dried figs, pine nuts and Truffle honey | € 12,00 | |

Tasting Valentine's day Menu

Sea bass tartare, lentils, sweet and sour mandarin, buckwheat crumble and fresh Truffle

Beef tartare, anchovy sauce, Piedmont hazelnut, Truffle caviar and fresh Truffle

Liquid Ravioli, roasted cod, Porcini mushrooms broth and fresh Truffle

"Rossini" beef fillet, foie gras and fresh Truffle

The "Raspberry", almond biscuit and chocolate fudge

€ 100,00 per person with Black Truffle

€ 175,00 per person with White Truffle



TARTUFI & FRIENDS
TRUFFLE LOUNGE

