

Menu

Design Week 2019

Appetizers

Selection of bruschette "Tartufi&Friends"	€ 18,00
Burrata, garden salad, Truffle honey and fresh Truffle ✓	€ 24,00
Truffle Pizza ✓	€ 24,00
Mediterranean red Tuna Tartare, mustard, fava beans, wild mint and fresh Truffle	€ 28,00
Oysters "Spéciales Fines de Claire Amelie", Champagne and Truffle Caviar	€ 38,00
Beef Tartare, burrata drops, red onion, toasted hazelnut, Truffle caviar and fresh Truffle	€ 28,00
Foie gras, Sicilyan shrimps, cacao, orange scented mayonnaise and fresh Truffle	€ 36,00

First Courses

The "Classic" Tagliolino (Home made pasta) with fresh Truffle ✓	€ 30,00
The "Signature" Cacio&Pepe Tagliolino (Home made pasta) with fresh Truffle ✓	€ 32,00
The "Incredible" Carbonara with fresh Truffle	€ 36,00
"Tartufi&Friends" Risotto with fresh Truffle ✓	€ 32,00
Risotto Milanese, peas powder, quail's egg and fresh Truffle ✓	€ 35,00

Fish courses

Pan Seared seabass, creamed fava beans, edible flowers, Truffle caviar and fresh Truffle	€ 35,00
Sole fillet, butter fried potatoes, cold spinach cream, lemon gelée and fresh Truffle	€ 38,00

Meat courses

"Rossini" Beef Fillet, Foie Gras and fresh Truffle	€ 36,00
Duck breast, pineapple chutney, daikon, shiso, jus de viande and fresh Truffle	€ 36,00
The "Exclusive" Tartufi&Friends Burger (Home made bun, Chianina beef, foie gras, red onion marmalade, mayonnaise and mustard) and fresh Truffle	€ 36,00
Kobe beef (Miyazaki prefecture A5) cube, raspberry, carrots, almonds and fresh Truffle	€ 75,00

Black Truffle

Grand Classics

Fried eggs and fresh Truffle ✓	€ 24,00
Poached egg, Parmigiano cream, pan brioche and fresh Truffle ✓	€ 26,00
Mashed potatoes puree and fresh Truffle ✓	€ 16,00

Salads

Artichokes salad, quark cheese, toasted hazelnuts, lemon dressing and fresh Truffle ✓	€ 22,00
Songino salad, Avocado, pinenuts, Parmigiano flakes, violet carrots and fresh Truffle ✓	€ 18,00
Frisée salad, nuts, shallots, Taggiasche olives, Carasau bread, orange scented mayonnaise and fresh Truffle ✓	€ 18,00

Dessert

Signature Tiramisù	€ 14,00
Vanilla Ice cream, dried figs, pine nuts and Truffle honey	€ 14,00
Cheese cake, strawberries, basil and lemon	€ 14,00
Mixed berries	€ 12,00

Black Truffle



* 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

Table Service € 5,00

