



## TARTUFI & FRIENDS

TRUFFLE LOUNGE

«Our dishes are made exclusively with Truffle Products “Tartufi&Friends”  
and served with Italian Truffles in season.»

### MENU

#### Appetizers

	BLACK TRUFFLE	WHITE TRUFFLE
Selection of Bruschette “Tartufi&Friends” (1.3.4.7.9)	€ 18,00	€ 32,00
Burrata, garden salad, Truffle honey and fresh Truffle (1.7.9) ✓	€ 22,00	€ 38,00
Porcini mushroom salad, celery, Parmigiano flakes and fresh Truffle (7.9) ✓	€ 26,00	€ 40,00
Sicilian red shrimps, peas cream, lentils, chicory and fresh Truffle (2.9)	€ 28,00	€ 42,00
Sicilian red tuna tartare, lemon scented potatoes cream and fresh Truffle (4.9)	€ 28,00	€ 42,00
Pan seared scallops, pumpkin cream, nest of leeks and fresh Truffle (5.9.14)	€ 28,00	€ 42,00
Beef tartare, milk cream, lentils, hazelnuts and fresh Truffle (7.8.9)	€ 26,00	€ 40,00
Pan seared foie gras lobe, figs, raspberry vinegar, brioche bun and fresh Truffle (1.3.7)	€ 30,00	€ 45,00

#### Pasta & Risotto's

The “Classic” Tagliolino (Home made pasta) with fresh Truffle (1.3.7.9) ✓	€ 30,00	€ 70,00
The “Signature” Tagliolino (Home made pasta) Cacio&Pepe with fresh Truffle (1.3.7.9) ✓	€ 30,00	€ 70,00
Tartufi&Friends Risotto with fresh Truffle (3.7.9) ✓	€ 30,00	€ 70,00
Risotto with saffron, sea fruits, crustaceous sauce and fresh Truffle (2.7.9.14)	€ 35,00	€ 75,00
Home made ravioli filled with Alps cheese, Pioppini mushrooms, radicchio and fresh Truffle (1.3.7.9.12) ✓	€ 35,00	€ 75,00
Potatoes gnocchi, oyster cream, pumpkin, almonds and fresh Truffle (1.3.7.8.9.14)	€ 35,00	€ 75,00

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
<b>Fish courses</b>		
Roasted salmon fillet, Jerusalem artichokes cream, eggplants and fresh Truffle (4.5.9)	€ 35,00	€ 75,00
Signature calamari, squid ink, chard sauteed and fresh Truffle (4.9.14)	€ 35,00	€ 75,00
Sea bass, spinach cream, dried Porcini mushrooms, celeriac and fresh Truffle (4.9)	€ 38,00	€ 76,00
<b>Meat courses</b>		
“Rossini” beef fillet, foie gras and fresh Truffle (9.12)	€ 35,00	€ 75,00
The “Incredible” veal Milanese, garden vegetables, potatoes cream and fresh truffle ( minimum 2 persons) (1.7.9)	€ 80,00	€ 160,00
Veal cheek sous vide, potato, chicory and fresh Truffle (5.7.9.12)	€ 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 (1.3.7.9.12)	€ 35,00	€ 75,00
Kobe beef (Miyazaki prefecture A5), Jerusalem artichokes, spinach and fresh Truffle (9.12)	gr 100 € 75,00 gr 140 € 95,00	€ 140,00 € 165,00
<b>Grand Classics</b>		
Fried egg and fresh Truffle (3) ✓	€ 22,00	€ 38,00
Poached egg, Parmigiano cheese fondue, brioche bun and fresh Truffle (1.3.7.9) ✓	€ 26,00	€ 40,00
Mashed potatoes purea and fresh Truffle (7.9) ✓	€ 16,00	€ 30,00
<b>Salads &amp; Vegetable</b>		
Baby spinach salad, pumpkin, almonds and fresh Truffle (8.9) ✓	€ 18,00	€ 32,00
Songino salad, Avocado, pinenuts, Parmigiano flakes, violet carrots and fresh Truffle (7.8) ✓	€ 16,00	€ 30,00
Fennels, carrots, baby chicken sous vide, candy orange, Ligurian olives and fresh Truffle (9)	€ 20,00	€ 34,00

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White Truffle 5gr/10gr €...../€.....

Table Service € 5,00



Milan



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### DESSERT

Signature Tiramisù (1.3.7)	€ 12,00
Vanilla, chocolate, pear and red wine (1.3.7.12)	€ 12,00
Cannolo, mint and strawberry (1.3.7)	€ 12,00
I LOVE CHOCOLATE (1.3.7.8)	€ 12,00
Fig sorbet, caramelized hazelnuts and ricotta foam (7.8)	€ 14,00
Vanilla Ice cream, dried figs, pine nuts and Truffle honey (3.7.8)	€ 12,00
Selection of Italian cheese, Truffle honey and pan Brioche (1.3.7)	€ 18,00

### WATER

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

\* Allergens: 1 GLUTEN | 2 CRUSTACEAN | 3 EGGS & DERIVATIVES | 4 FISH | 5 PEANUTS & DERIVATIVES | 6 SOYA | 7 MLK & DERIVATIVES | 8 NUTS | 9 CELERY | 10 MUSTARD | 11 SESAME | 12 SULPHITES | 13 LUPINS | 14 SHELLFISH

\* 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