



## Menu

### Appetizers

Mozzarella Lollipop, white truffle honey, breadcrumb brioche bun and fresh Truffle

Yellowfin, crunchy vegetables, Ponzu sauce, Ligurian olives powder, chamomille fog and fresh Truffle

My beef Tartare (Fassona beef fillet, tomato ice cream, bacon mayo, potato chips, crunchy bread) and fresh Truffle

Foie gras poêlé, brioche bun, caramelized red onions, almond milk and fresh Truffle

### Pasta & Risotto's

The "Classic" Tagliolino (Home made pasta) with fresh Truffle

The "Signature" Spaghetti (Home made pasta) Cacio&Pepe with fresh Truffle

Tartufi&Friends Risotto with fresh Truffle

Risotto with beetroot, pomegranate, purple cabbage, Stilton and fresh Truffle

Tortelli filled with Mortadella in Soba broth (Shitake, cabbage, Pak Choi, cashew powder) and fresh Truffle

### Fish courses

Seabass, potatoes mousse, topinambur and fresh Truffle

Scallops, turnip greens, pumpkin, Chorizo powder and fresh Truffle

### Meat courses

"Rossini" beef fillet, foie gras and fresh Truffle

Crispy suckling pig, fennel seeds and mustard, Bourbon sauce, Annurche apple compote and fresh Truffle

Veal cheek sous vide, potatoes cream, turnip greens, pomegranate dressing and fresh Truffle

Kobe beef, crunchy vegetables, fondant potatoes and fresh Truffle

100 gr  
140 gr

### Dessert

Signature Tiramisù

Truffle in the forest

Vanilla Ice cream dried figs, pinenuts and white Truffle honey

I love chocolate

tartufo  
nero

€ 22,00

€ 28,00

€ 26,00

€ 30,00

€ 30,00

€ 30,00

€ 30,00

€ 35,00

€ 35,00

€ 35,00

€ 35,00

€ 35,00

€ 35,00

€ 35,00

€ 75,00

€ 95,00

tartufo  
bianco

€ 38,00

€ 42,00

€ 40,00

€ 45,00

€ 70,00

€ 70,00

€ 70,00

€ 75,00

€ 75,00

€ 75,00

€ 75,00

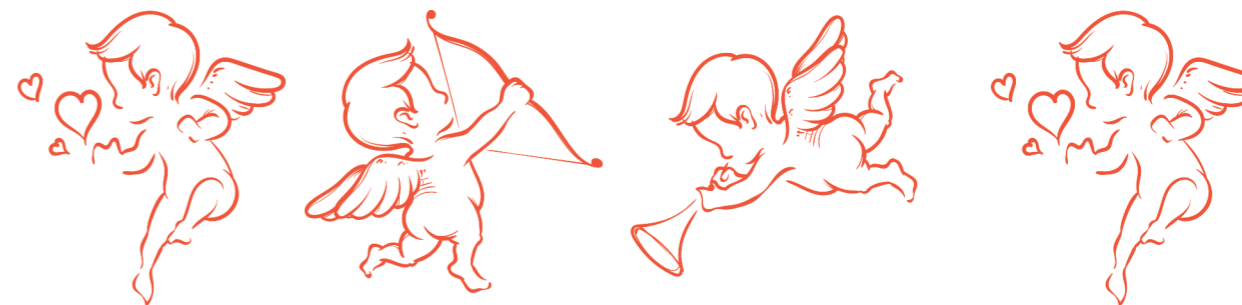
€ 75,00

€ 75,00

€ 75,00

€ 140,00

€ 165,00



## Classic Menu

Artichoke salad, Roman mint, Pecorino cheese and fresh Truffle

My beef Tartare (Fassona beef fillet, tomato ice cream, bacon mayo, potato chips, crunchy bread) and fresh Truffle

The "Classic" Tagliolino (Home made pasta) with fresh Truffle

"Rossini" beef fillet, foie gras and fresh Truffle

Vanilla Ice cream dried figs, pinenuts and white Truffle honey

€ 100,00 per person with black Truffle | € 175,00 per person with white Truffle

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## Extravaganza Menu

Wild chicory, anchovies, white balsamic vinegar with 23 kt gold, dried fruit and fresh Truffle

Yellowfin, crunchy vegetables, Ponzu sauce, Ligurian olives powder, chamomille fog and fresh Truffle

The "Signature" Spaghetti (Home made pasta) Cacio&Pepe with fresh Truffle

Seabass, potatoes mousse, topinambur and fresh Truffle

I love chocolate

€ 120,00 per person with black Truffle | € 190,00 per person with white Truffle

