



TARTUFI & FRIENDS

TRUFFLE LOUNGE

MENU

Appetizers

Selection of small bruschette "Tartufi&Friends" (1.3.4.7.8.14)	€ 15,00
Roasted Cardoncelli mushrooms, mushroom broth and aromatic herbs (7.9) ✓	€ 22,00
Pizza "Tartufi&Friends" (slow rising, stone ground flour) with Bufala Mozzarella D.O.P. Parmigiano Reggiano flakes D.O.P. aged 24 months (Gluten Free available) (1.6.7) ✓	€ 12,00
Burrata D.O.P., garden salad, Datterino tomato and Carasau bread (1,7) ✓	€ 15,00
Selection of game cold cuts and focaccia (1)	€ 18,00
Beef carpaccio, almonds, rocket and balsamic vinegar of Modena I.G.P. (6.8.12)	€ 18,00
Beef tartare, chips and Dijon mustard (6.10.12)	€ 18,00
Foie gras escalope, stewed onions and chestnuts (7.8.9.12)	€ 22,00
Steamed sea-bass carpaccio with variations of mushrooms (4.7)	€ 22,00

I Cicchetti

Pan brioche, buffalo stracciatella, basil pesto and chopped pistachios (1.3.7.8) ✓	€ 5,00
Pan brioche, braised beef and celery (1.3.7.9.12)	€ 5,00
Pan brioche, smoked salmon fillet and Buffalo stracciatella (1.3.4.7.14)	€ 7,00
Pan brioche, mushrooms and chestnuts (1.3.7.8) ✓	€ 7,00
Pan brioche, scramble egg and Truffle Caviar (1.3.7.14)	€ 7,00

First Courses

The "Signature" Tagliolini Cacio&Pepe (1.3.7) ✓	€ 15,00
The "Classic" Tagliolini with fresh Truffle (1.3.7) ✓	€ 25,00/€ 55,00 Black Truffle/White Truffle
The "Incredible" Carbonara Tagliolini (beef or pork) (1.3.7)	€ 15,00
Tartufi&Friends risotto with fresh truffle (7) ✓	€ 25,00/€ 55,00 Black Truffle/White Truffle
Risotto with pumpkin, cheese fondue and toasted hazelnuts (7.8) ✓	€ 25,00
Meat filled Tortellini in beef broth (1.3.7.9)	€ 20,00

Bread Basket € 4,00

In addition to each course

Fresh black Truffle 10 gr. € 7,50

Fresh white Truffle 10 gr. € 35,00



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Meat Courses

“Rossini” beef fillet and foie gras (1.7.9.12)	€ 28,00
Beef tagliata and mushrooms	€ 28,00
The “Exclusive” “Tartufi&Friends” Hamburger (chianina beef, foie gras, sweet onion marmellade) (1.3.7)	€ 28,00
Beef cheek, mashed potatoes and roasted radicchio (9.7.12)	€ 28,00
Deer fillet, braised cabbage with beetroot and mushrooms powder (9.12)	€ 28,00

Fish courses

Roasted octopus, Roman broccolo and 'nduja sausage (7.14)	€ 26,00
Roasted seabass and cauliflower purea (4.7)	€ 26,00

Grand Classics

Fried egg and fresh Truffle (3) ✓	€ 22,00/€ 42,00
Poached egg, bread and Parmigiano cheese fondue (1.3.7) ✓	€ 18,00 Black Truffle/White Truffle
Cheese fondue with egg in puff pastry crust (2 persons) (1.3.7) ✓	€ 35,00
Mashed potatoes purea (7) ✓	€ 12,00
Truffle fries “Tartufi&Friends” ✓	€ 10,00

Salads & Side Dishes

“Caesar&Friends” salad (chicken breast, Parmigiano, bread croutons, Songino and mayonnaise) (1.3.4.5.7)	€ 18,00
Spinach, butter and Parmigiano cheese (7) ✓	€ 12,00
Lemon scented spinach ✓	€ 10,00
Green salad, crispy seasonal vegetables, yellow and red Datterini ✓	€ 12,00
Sauteed Sicilian broccolo ✓	€ 12,00

In addition to each course

Fresh black Truffle 10 gr. € 7,50 | Fresh white Truffle 10 gr. € 35,00

The dishes marked with the symbol ✓ are vegetarian

* Allergens: 1 GLUTEN | 2 CRUSTACEAN | 3 EGGS & DERIVATIVES | 4 FISH | 5 PEANUTS & DERIVATIVES | 6 SOYA | 7 MILK & 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