



TARTUFI & FRIENDS

TRUFFLE LOUNGE

MENU

Appetizers

Selection of small bruschette "Tartufi&Friends" (1.3.4.7.8.14)	€ 15,00
Bread, butter and fresh truffle (1.7) ✓	€ 18,00
Roasted Porcino mushroom and aromatics herbs (9.12) ✓	€ 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
Cheese board selection with honey, jams and dried fruit pan brioche (1.3.7.8) ✓	€ 18,00
Roast beef, rocket, almonds and Datterino tomato (8.9.12)	€ 18,00
Foie gras escalope, cherries and Amaretti (1.3.7.8.9.12)	€ 22,00
Smoked salmon Black Code Riserva, mango, valerian and citronette (4)	€ 24,00
Tuna tartare "alla Catalana" (4)	€ 24,00

I Cicchetti

Pan brioche, buffalo stracciatella, basil pesto and chopped pistachios (1.3.7.8) ✓	€ 5,00
Pan brioche, goose mortadella and fig mustard (1.3.7.8.10)	€ 5,00
Pan brioche, smoked salmon fillet and Buffalo stracciatella (1.3.4.7.14)	€ 7,00
Pan brioche, duck speck and artichokes cream (1.3.7)	€ 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
The "Incredible" Carbonara Tagliolini (beef or pork) (1.3.7)	€ 15,00
Tartufi&Friends risotto with fresh truffle (7) ✓	€ 25,00
Risotto with Porcini mushrooms and Sicilian red shrimps tartare (2.7.9.12)	€ 25,00
Potato gnocchi, roasted prawns and zucchini (1.2.3.7)	€ 25,00

Bread Basket € 5,00

In addition to each course
Fresh black Truffle 10 gr. € 8,00



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Meat Courses

“Rossini” beef fillet and foie gras (1.7.9.12)	€ 28,00
Beef tagliata with Porcini mushrooms (9.12)	€ 28,00
The “Exclusive” “Tartufi&Friends” Hamburger (chianina beef, foie gras, sweet onion marmellade) (1.3.7)	€ 28,00
Beef tartare, chopped hazelnuts and chips (8.9.12)	€ 28,00
Lamb saddle, berries and mixed salad with crispy vegetables (9.12)	€ 28,00

Fish courses

Roasted octopus, egg plants, almonds and basil (8.14)	€ 26,00
Seabass, zucchini and zucchini flowers (4)	€ 26,00

Grand Classics

Fried egg and fresh Truffle (3) ✓	€ 22,00
Poached egg, Buffalo stracciatella, zucchini and candied lemon (3.7) ✓	€ 18,00
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
Red and yellow Datterino tomatoes with sweet and sour red onions ✓	€ 12,00

In addition to each course Fresh black Truffle 10 gr. € 8,00

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