



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
Artichocke "alla Romana" (4) ✓	€ 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
Beef carpaccio, rocket, almonds and apple vinegar reduction (7.8)	€ 18,00
Foie gras escalope, dried fruit pan brioche, pear and spring onion chutney and jus de viande (1.3.7.8.9.12)	€ 22,00
Coda Nera Riserva smoked salmon, orange, fennel, black olives and mixed salad (4)	€ 24,00
Tuna tartare "alla Catalana" with fruit and vegetables (4.6.9)	€ 24,00

I Cicchetti

Pan brioche, buffalo stracciatella, basil pesto and chopped pistachios (1.3.7.8) ✓	€ 7,00
Pan brioche, Porcini mushroom cream and pork cheek (1.3.7)	€ 7,00
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 provola cheese, lemon and mussels (7.14)	€ 28,00
Ravioli filled with Burrata "alla Vignarola" [contains fresh Fava beans] (1.3.7) ✓	€ 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 artichokes (9.12)	€ 28,00
The “Exclusive” “Tartufi&Friends” Hamburger [chianina beef, foie gras, sweet onion marmellade] (1.3.7)	€ 28,00
Beef tartare, hazelnut mayonnaise and “cacio & pepe” chips (1.6.8)	€ 28,00
Beef Ossobuco with peas cream (9.12)	€ 28,00

Fish courses

Roasted octopus, potatoes cream, lime and green apple (7.14)	€ 26,00
Branzino with asparagus (4)	€ 26,00

Grand Classics

Fried eggs and fresh Truffle (3) ✓	€ 22,00
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
Tomatoes, sweet and sour red onions and basil ✓	€ 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