



TARTUFI & FRIENDS

TRUFFLE LOUNGE

MENU

Appetizers

Selection of small bruschette "Tartufi&Friends" (1.3.4.7.8.14) ✓	€ 16,00	
Bread, butter and fresh truffle (1.7) ✓	€ 20,00/€ 40,00	Black Truffle/White Truffle
Roasted Porcini mushrooms ✓	€ 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	
Wagyu beef carpaccio, Gorgonzola cheese sauce and violet chips (7.12)	€ 24,00	
Beef tartare and Parmigiano mousse (8.12)	€ 24,00	
Foie gras pan seared, brioche toast with nuts and raisin Sautern and chestnuts (7.12)	€ 24,00	
Duck breast, garden salad, nuts, red fruits and raspberry vinegar (8.12)	€ 24,00	
Seabass tartare, tangerine gel and rocket salad (4)	€ 24,00	

I Cicchetti

Pan brioche, Greek yogurt, chives and marinated salmon (1.3.4.7)	€ 7,00	
Pan brioche, beetroot mousse and crispy bacon (1.3.7)	€ 7,00	
Pan brioche, pumpkin, Porcini mushrooms and almonds (1.3.7.8) ✓	€ 7,00	
Pan brioche, Gorgonzola cheese and pear (1.3.7) ✓	€ 7,00	
Pan brioche, scramble egg and Truffle Caviar (1.2.3.7.12.14)	€ 7,00	

Pasta Courses [Gluten free option available]

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 min.] ✓	€ 25,00/€ 55,00	Black Truffle/White Truffle
Home made Fusilli pasta, beetroot, Gorgonzola cheese and walnuts (1.3.7.8.12) ✓	€ 28,00	
Ravioli filled with pumpkin, Parmigiano mousse and amaretti crumble (1.3.7.8.12) ✓	€ 25,00	
Chickpeas soup, squid, bread croutons and rosemary (1.2.4.8)	€ 25,00	

Bread Basket € 5,00

In addition to each course
Fresh black Truffle 10 gr. € 8,00
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 with Porcini mushrooms (9.12)	€ 28,00
The “Exclusive” “Tartufi&Friends” Hamburger [chianina beef, foie gras, sweet onion marmellade] (1.3.7)	€ 28,00
Veal cheek braised, potatoes cream and black salsify (1.7.9.12)	€ 28,00

Fish courses

Scallops, beetroot sauce, saffron potatoes and toasted almonds (1.2.3.7.14)	€ 28,00
Seabass, pumpkin cream and chestnuts (3.8)	€ 28,00

Grand Classics

Fried eggs and fresh Truffle (3) ✓	€ 22,00/€ 40,00	Black Truffle/White Truffle
Poached egg, pan brioche, Parmigiano mousse and fresh truffle (1.3.7.8.12) ✓	€ 22,00/€ 40,00	Black Truffle/White Truffle
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 ✓	€ 12,00
Green salad, crispy seasonal vegetables, yellow and red Datterini ✓	€ 12,00
Baby spinach salad, Gorgonzola cheese, pear and walnuts (7.8) ✓	€ 12,00
Braised radicchio with Parmigiano cheese (7) ✓	€ 12,00

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