

# VINO e CUCINA

Dal 2014

Ristorante / Enoteca

## FESTIVAL OF TRUFFLE

### BLACK WINTER TRUFFLE MENU

#### LAZIO REGION

	<i>g/uah</i>		<i>g/uah</i>
<b>Parmesan Focaccia with black truffle</b> .....	110/279,00	<b>Baked cheese with black truffle, potatoes, fresh spinach and buckwheat croutons</b> .....	600/300/890,00
Arneis 2017 Matteo Correggia.....	180/730,00	<i>Dish recommended for 2 persons</i>	
<b>Brain pate with homemade buckwheat bread</b> .....	80/50/167,00	Sauvignon Blanc "Quarz" 2016 Cantina Terlano.....	440/1630,00
Chardonnay "Bissia" 2016 La Biòca .....	320/1180,00	<b>Lasagna with black winter truffle</b> .....	300/287,00
<b>Spaghetti carbonara with black winter truffle</b> .....	260/387,00	Cervaro della Sala 2016 Marchesi Antinori.....	680/2580,00
Verdicchio di Matelica Riserva "Mirum" 2014 La Monacesca.....	340/1280,00	<b>Ravioli Cacio e Pepe with black truffle</b> .....	160/317,00
<b>Black truffle</b> .....		Brunello di Montalcino 2013 Mocali .....	1750,00
			<i>g/uah</i>
			3/149,00

*\* In each dish we add 3 grams of black truffle*

### WHITE TRUFFLE MENU

#### ALBA, PIEDMONT

	<i>g/uah</i>		<i>g/uah</i>
<b>Beef tartare with truffle</b> .....	200/918,00	<b>Risotto with truffle</b> .....	280/787,00
Barolo "Aculei" 2014 La Biòca .....	490/1860,00	Cervaro della Sala 2016 Marchesi Antinori ...	680/2580,00
<b>Cream soup of cauliflower with truffle</b> .....	300/697,00	<b>Ossobuko with fried celery root and truffle</b> .....	300/50/875,00
Chardonnay "Bissia" 2016 La Biòca .....	320/1180,00	Lucente 2014 Luce della Vite .....	670/2520,00
<b>Piedmont tagliolini with truffle and white sauce</b> .....	250/905,00	<b>White pizza with truffle</b> .....	280/875,00
Verdicchio di Matelica Riserva "Mirum" 2014 La Monacesca.....	340/1280,00	Arneis 2017 Matteo Correggia.....	200/730,00

*You can order any dish of our menu with white truffle*

	<i>g/uah</i>
<b>White truffle</b> .....	3/650,00

*\* In each dish we add 3 grams of white truffle*

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