





FESTIVAL OF TRUFFLE

BLACK WINTER TRUFFLE MENU

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Parmesan Focaccia with black truffle	297,00
Arneis 2017 Matteo Correggia.....	180/730,00
Brain pate with homemade buckwheat bread	197,00
“Dragon” 2016 Luigi Baudana.....	260/940,00
Bresaola with mozzarella sauce	 317,00
“Marminela” Freisa 2017 La Biòca	180/650,00
Spaghetti carbonara with black winter truffle	387,00
Verdicchio di Matelica Riserva “Mirum” 2014 La Monacesca	340/1280,00
Spinach cream soup with bacon	 317,00
Sauvignon “Lahn” 2016 San Michele Appiano	240/880,00
Tagliolini piemontesi con salsa bianca e tartufo nero	335,00
Vermentino “Etichetta Nera” 2017 Cantine Lunae	270/1050,00
Ravioli Cacio e Pepe with black truffle	317,00
“Marminela” Freisa 2017 La Biòca	180/650,00
Risotto al tartufo nero	397,00
“Batàr” 2014 Querciabella	780/2920,00
Scallops with celeriac puree	 527,00
Vermentino 2016 Poggio al Lupo	250/920,00
Baked cheese with black truffle, potatoes, fresh spinach and buckwheat croutons	890,00
<i>Dish recommended for 2 persons</i>	
Sauvignon Blanc “Quarz” 2016 Cantina Terlano	440/1630,00
Lasagna with black winter truffle	337,00
Cervaro della Sala 2016 Marchesi Antinori.....	680/2580,00
Truffle beefsteak with leek	 790,00
Barbaresco “Autinbej” Ca’del Baio	340/1300,00
Black truffle	3/179,00

* In each dish we add 3 grams of black truffle