

WHITE TRUFFLE MENU, ALBA, ITALY

150 ml/750 ml

Mortadella mousse with white truffle	140/758,00
2017 Arneis Matteo Correggia	220,00/810,00
Beef carpaccio with fresh spinach	125/802,00
2017 Barbaresco Autinbej Ca'del Baio	340,00/1300,00
Veal tartare with mushroom mousse	200/970,00
2013 Barolo Borzone La Biòca	590,00/2280,00
Phalanx of the crab with Bechamel sauce	150/30/1569,00
2017 "Cadet" Chardonnay Bruno Rocca	340,00/1250,00
Root soup with parsley, celery and parsnip	280/743,00
2017 Arneis Matteo Correggia	220,00/810,00
Ravioli with egg yolk, ricotta and spinach	180/780,00
2017 "Cadet" Chardonnay Bruno Rocca	340,00/1250,00
Tagliolini with white truffle and cream sauce	250/799,00
2017 Barbaresco Autinbej Ca'del Baio	340,00/1300,00
Risotto with white truffle	280/781,00
2017 Barbaresco Autinbej Ca'del Baio	340,00/1300,00
Pizza with white truffle	260/891,00
2019 Gavi Minaia Nicola Bergaglio	160,00/620,00
Halibut fillet with potato cream	220/970,00
2017 "Cadet" Chardonnay Bruno Rocca	340,00/1250,00
Beef ribs with celery puree	220/978,00
2013 Barolo Borzone La Biòca	590,00/2280,00
Shu cakes with truffle cream	130/197,00
2015 Recioto di Soave Le Colombare 0,5l Pieropan	320,00/1180,00
White truffle*	3/600,00

**You may add white truffle to any dish at your choice.*

VINO *e* CUCINA

Dal 2014

Ristorante / Enoteca