

«Our dishes are made exclusively with Truffle Products "Tartufi&Friends" and served with Italian Truffles in season»

## **MENU**

	Black TRUFFLE
Starters	
Summer cube of tuna potatoes asparagus purple carrots caviar and fresh Truffle	€ 22,00
Sanremo red prawns tartare burrata cream crunchy Roman lettuce and fresh Truffle	€ 23,00
Raw beef with vegetables home made mayonnaise and fresh Truffle	€ 23,00
Fennel cream marinated scallops with cinnamon and paprika and fresh Truffle	€ 20,00
Fried courgette flowers filled with smoked scamorza and anchovies on a bed of courgette and green bean salad mint and fresh Truffle	e € 19,00
Crunchy foie gras with herbs and Ice cream bread with fleur de sel basil and fresh Truffle	€ 25,00
First Courses	
Saffron Risotto caviar and fresh Truffle	€ 28,00
Home-made Pappardelle with duck ragu masseria Mirogallo dried tomatoes and fresh Truffle	€ 22,00
Tagliolini cacio e pepe (Pecorino Romano cheese and black pepper noodles) and fresh Truffle	€ 22,00
Ravioli filled with asparagus and prawns with shellfish and aubergine sauce and fresh Truffle	€ 25,00
Maltagliati with sultana pears baby tomatoes calamari and fresh Truffle	€ 26,00





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Meat courses	
Rossini fillet with foie gras in pastry pie crust porcini mushrooms and olive patè and fresh Truffle	€ 32,00
Lamb with crunchy herbs green apples and potato cream with fresh Truffle	€ 29,00
Calf cheek with vegetable cream champignon mushrooms and fresh Truffle	€ 28,00
Fish courses	
Monkfish wrapped in beetroot with grape cream and fresh Truffle	€ 30,00
Summer bass with barley and black lentil salad with taggiasche olives dried tomatoes basil and fresh Truffle	€ 28,00
Calamari filled with potatoes bread and sardines and fresh Truffle	€ 30,00
Salad	0.10 **
Green salad	€ 10,00
Lobster and Misticanza salad with baby tomatoes Cerignola olives salted ricotta and fresh Truffle	€ 24,00
Garden salad yellow courgettes purple potatoes baby tomatoes purple aurbegines Misticanza and fresh Truffle	€ 14,00
Crunchy lettuce roman pancetta ricotta boiled eggs and fresh Truffle	€ 14,00





## DESSERT

Opps Macarons vanilla cream and pistachio Ice cream	€ 12,00 € 13,00	
Basil and white Truffle honey panna cotta Vanilla Ice cream pine nuts figs and honey with Truffle	€ 12,00 € 12,00	
WATER		
Coralba 0,251 Coralba 0,751	€ 3,00 € 6,50	
BEER		
König Pilsener 0,251 vom Fass (Premium Draft)	€ 3,00	
König Pilsener 0,331 Alkoholfrei (FL) Meckatzer Weizen 0,51 (Fl)	€ 3,50 € 4,50	
ITALIAN BEER		
Peroni Nastro Azzuro 0,33ml (FL) Birra Ichnusa 0,33ml (FL)	€ 4,00 € 4,00	