



# TARTUFI & FRIENDS

TRUFFLE LOUNGE

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

**BLACK TRUFFLE** | **WHITE TRUFFLE**

## MENU

### Appetizers

Selection of small Bruschetta”Tartufi&Friends”	€ 18,00	€ 32,00
Whole wheat flour Pizza, Casatica buffalo cheese, porcini mushroom and fresh Truffle	€ 22,00	€ 38,00
Burrata, garden salad, truffle honey and fresh Truffle	€ 18,00	€ 32,00
Porcini Mushroom salad,mountain pine, redcurrant and fresh Truffle	€ 24,00	€ 38,00
Sicylian red Tuna carpaccio, cappers powder, Parmigiano broth and fresh Truffle	€ 26,00	€ 40,00
Yellowtail tartare, Asian dressing, sweet and sour vegetables and fresh Truffle	€ 26,00	€ 40,00
Beef tartare, egg cream, smoky onion and fresh Truffle	€ 26,00	€ 40,00
Foie Gras parfait, figues, raspberry vinegar and fresh Truffle	€ 30,00	€ 55,00

### First Courses

The “Classic” Tagliolino (Home made pasta) with fresh Truffle	€ 30,00	€ 70,00
The “Signature” Tagliolino (Home made pasta) Cacio&Pepe with fresh Truffle	€ 30,00	€ 70,00
Tartufi&Friends Risotto with fresh Truffle	€ 30,00	€ 70,00
Risotto with Saffron, seafoods, crustaceous reduction and fresh Truffle	€ 34,00	€ 75,00
Home made Ravioli filled with Alpeggio cheese, pioppini mushroom, majoram and fresh Truffle	€ 32,00	€ 72,00
Barley with baby lamb ragout, mint, pecorino mousse and fresh Truffle	€ 30,00	€ 70,00
Oyster soup, hazelnuts and fresh Truffle	€ 28,00	€ 55,00

Stock market price list of fresh truffles  
 Black Truffle 5gr/10gr €...../€.....  
 White Truffle 5gr/10gr €...../€.....  
 Table Service € 3,50



Milan \_\_\_\_\_



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## Fish courses

Monkfish in seafood broth, chervil mousse and fresh Truffle	€ 36,00	€ 75,00
Black Cod, miso soup, glazed spring onion and fresh Truffle	€ 38,00	€ 75,00
Lobster, Porcini mushroom, Aioli sauce and fresh Truffle	€ 38,00	€ 75,00

## Meat courses

“Rossini” beef fillet, foie gras and fresh Truffle	€ 35,00	€ 75,00
Lacqued quail, pumpkin, Barbaresco wine reduction and fresh Truffle	€ 35,00	€ 75,00
The “Exclusive” Tartufi&Friends burger (Home made bun, Chianina beef, foie gras, red onion marmalade, mayonnaise and mustard) and fresh Truffle	€ 35,00	€ 75,00
Veal Cheek slow cooking (12 hrs), Autumn vegetables and fresh Truffle	€ 35,00	€ 75,00
Crunchy pork belly sweet and sour and fresh Truffle	€ 35,00	€ 75,00

## Grand Classics

Fried egg and fresh Truffle	€ 22,00	€ 34,00
Poached eggs, Parmigiano cheese fondue and fresh Truffle	€ 24,00	€ 38,00
Mashed potatoes puree and fresh Truffle	€ 16,00	€ 30,00
Cheese fondue, Champagne and fresh Truffle	€ 26,00	€ 40,00

## Salads

Songino salad, avocado, pine nuts, parmigiano flakes, violet carrots and fresh Truffle	€ 16,00	€ 30,00
Autumn vegetable Mosaic and fresh Truffle	€ 18,00	€ 32,00
Quinoa salad, marinated salmon, sweet ginger and fresh Truffle	€ 18,00	€ 32,00

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**DESSERT**

Signature Tiramisù	€ 12,00
Crema Catalana revisited	€ 12,00
Shortcrust pastry, almonds, White Chocolate, candied lemon	€ 12,00
I love Chocolate	€ 12,00
Vanilla Ice cream, pine nuts, figs in Truffle honey	€ 12,00
Red Grape sorbet and crispy Yoghurt mousse	€ 12,00
Selection of cheese, Truffle honey and pan brioche	€ 18,00



**WATER**

Panna da 0,25l	€ 2,00
San Pellegrino da 0,25l	€ 2,00

**ITALIAN BEER**

Menabrea bionda	€ 10,00
Menabrea ambrata	€ 10,00
Menabrea rossa	€ 10,00