



## TARTUFI & FRIENDS

TRUFFLE LOUNGE

### MENU

#### Appetizers

Selection of small bruschette "Tartufi&Friends" (1.3.4.7.8.14) ✓	€ 16,00
Bread, butter and fresh truffle (1.7) ✓	€ 20,00
Artichoke Roman style ✓	€ 18,00
Artichokes souffle' with Parmigiano Reggiano sauce (3.7.12) ✓	€ 22,00
Pizza "Tartufi&Friends" [slow rising, stone ground flour] with Bufala Mozzarella D.O.P. and Parmigiano Reggiano flakes D.O.P. aged 24 months [Gluten Free available] (1.6.7) ✓	€ 12,00
Burrata IGP from Andria, garden salad, Datterino tomato and Carasau bread (1.7) ✓	€ 15,00
Selection of game cold cuts and focaccia (1)	€ 18,00
Cheese board selection with honey, jams and dried fruit pan brioche (1.3.7.8) ✓	€ 18,00
Wagyu beef carpaccio, arucola and parmigiano flakes (7)	€ 24,00
Beef tartare, egg cream, raspberry and rosemary (3.7.12)	€ 24,00
Foie gras escalope, pan brioche and apple compote (1.3.7.8)	€ 24,00
Onion soup old school (1.3.7) ✓	€ 24,00
Bluefin tuna tartare, mango, sesame seeds and red onion (4.11)	€ 24,00
Sicilian shrimps salad, potatoes and avocado (2.12)	€ 24,00

#### Pasta Courses [Gluten free option available]

The "Signature" Tagliolini Cacio&Pepe (1.3.7) ✓	€ 16,00
The "Classic" Tagliolini with fresh Truffle (1.3.7) ✓	€ 25,00
The "Incredible" Carbonara Tagliolini [beef or pork] (1.3.7)	€ 16,00
Tartufi&Friends risotto with fresh truffle (7) [25 min.] ✓	€ 25,00
Risotto with beetroots, scallops and green peas (7.9.14) [25 min.]	€ 30,00
Tortelli filled with ox tail and jus de viande (1.3.7.8.9.10.12)	€ 30,00
Ravioli filled with burrata from Andria IGP, taggiasche olives, sundried tomatoes, crispy taralli and basil cream (1.3.7) ✓	€ 28,00
Spaghettoni with prawns and artichokes (1.2.3.4.8)	€ 30,00

Bread Basket € 5,00

In addition to each course  
Fresh black Truffle 10 gr. € 8,00



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### Meat Courses

“Rossini” beef fillet and foie gras (1.7.9.12)	€ 30,00
Beef tagliata with artichokes (1.8.9.11.12)	€ 30,00
The “Exclusive” “Tartufi&Friends” Hamburger [chianina beef, foie gras, sweet onion marmellade] (1.3.7)	€ 28,00
Duck breast, Balsamic vinegar 12 yrs aged, celeriac and raspberry (1.5.8.9.11.12)	€ 28,00
Panseared lamb chops Roman style with rosemary potatoes soufflé (1.3.7.8.9.10)	€ 30,00

### Fish courses

Roasted octopus, chickpeas cream and turnip (8.12.14)	€ 28,00
Seabass, carrots cream and crunchy onion leeks (4.7)	€ 28,00
Turbot fillet “Vignarola” [fava beans, artichokes, lettuce] (4.7 and fava)	€ 38,00

### Grand Classics

Fried eggs and fresh Truffle (3) ✓	€ 22,00
Mashed potatoes purea (7) ✓	€ 12,00
Truffle fries “Tartufi&Friends” ✓	€ 10,00

### Salads & Side Dishes

“Caesar&Friends” salad [chicken breast, Parmigiano, bread croutons, Songino and mayonnaise] (1.3.4.5.7)	€ 18,00
Spinach, butter and Parmigiano cheese (7) ✓	€ 12,00
Lemon scented spinach ✓	€ 12,00
Green salad, crispy seasonal vegetables, yellow and red Datterini ✓	€ 12,00

In addition to each course Fresh black Truffle 10 gr. € 8,00

The dishes marked with the symbol ✓ are vegetarian

\* Allergens: 1 GLUTEN | 2 CRUSTACEAN | 3 EGGS & DERIVATIVES | 4 FISH | 5 PEANUTS & DERIVATIVES | 6 SOYA | 7 MILK & DERIVATIVES | 8 NUTS | 9 CELERY | 10 MUSTARD | 11 SESAME | 12 SULPHITES | 13 LUPINS | 14 SHELLFISH

\* The fish destined to be eaten raw or practically raw has undergone a preventive reclamation treatment in compliance with the provisions of EC Regulation 853/2004, Annex III, section VIII, chapter 3, letter D, point 3