TARTUFI & FRIENDS

TRUFFLE LOUNGE

Appetizers

Selection of small bruschette "Tartufi&Friends" (1.3.4.7.8.11.14)		€ 16,00
Bread, butter and fresh truffle (1.7)	€ 25,00 / € 45,00	Black Truffle / White Truffle
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
Jewish-style fried artichokes (1.3.4.7.9)		€ 24,00
Artichokes soufflé, Parmigiano Reggiano sauce (3.7)		€ 24,00
Burrata IGP from Andria, garden salad, Datterino tomato and Carasau bread (1.7)		€ 16,00
The "Awarded" Buffalo mozzarella (500 gr) with seasonal tomatoes salad (7)		€ 30,00
Selection of Beppino Occelli aged cheese [awarded cheese affinator] (7)		€ 35,00
Cheese board selection with honey, jams and dried fruit pan brioche (1.3.7.8)		€ 20,00
Selection of game cold cuts and focaccia (1)		€ 25,00
Wagyu beef carpaccio, arugula 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
Veal meatballs with Porcini mushrooms (1.3.7.8.9.12)		€ 24,00
Bluefin tuna tartare, mango, sesame seeds and red onion (4.11)		€ 24,00
Cantabrian anchovies, Normandy butter and toasted bread (1.4.7)		€ 26,00
Sicilian red prawn carpaccio, citrus gel, coconut foam and quinoa crumble (2.6.7.12)		€ 28,00
Lobster salad, citrus dressing and extra virgin olive oil (2.9.14)		€ 38,00
Selection Beluga I am Caviar with accompaniment (1.3.4.7) [Blinis, sour cream, egg white and yolk, chives]		€ 150,00 30 g € 250,00 50 g € 350,00 70 g € 500,00 100 g

Pasta Courses (gluten free available)

The "Classic" Tagliolini with fresh Truffle (1.3.7)	€ 25,00 / € 55,00	Black Truffle / White Truffle
Tartufi&Friends risotto with fresh truffle [26 min.] (7)	€ 25,00 / € 55,00	Black Truffle / White Truffle
The "Signature" Tagliolini Cacio&Pepe (1.3.7)		€ 16,00
The "Incredible" Carbonara Tagliolini with pork (1.3.7)		€ 16,00
The "Incredible" Carbonara Tagliolini with wagyu beef (1.3.7)		€ 25,00
Tagliolini with lobster (1.2.3.7.9)		€ 45,00
Spaghetti with three tomatoes sauce (San Marzano, Datterino and cherry tomatoes, basil and extra virgin olive oil) (1)		€ 24,00
Ravioli filled with burrata from Andria IGP, taggiasche olives, sundried tomatoes, crispy taralli and basil cream (1.3.7)		€ 28,00
Risotto with Pumpkin, Castelmagno cheese and Amaretti crumble (7.8)		€ 30,00
Pumpkin soup with Porcini Mushroom (7.8)		€ 26,00

Bread Basket € 5,00 | Mineral water 0.5 l € 6,00

In addition: fresh black Truffle 10 g € 8,00 | fresh white Truffle 10 g € 35,00 | Beluga Caviar 10 g € 60,00

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Meat Courses

“Rossini” beef fillet and foie gras (1.7.8.12)	€ 32,00
Sliced beef sirloin steak with Porcini mushrooms (5.6.8.9.10.11.12)	€ 30,00
The “Exclusive” “Tartufi&Friends” Hamburger [Chianina beef, foie gras, sweet onion marmalade] (1.3.7)	€ 28,00
Duck breast pumpkin cream, chestnuts (1.3.5.6.7.8.9.10)	€ 30,00
Veal cheek and mashed potatoes purée (7)	€ 30,00
Milk fed veal fillet with Roman artichoke (1.6.7.8.12)	€ 32,00

Fish Courses

Pan seared octopus pumpkin, rosemary grissini crumble (1.14)	€ 30,00
Sea bass with citrus fruits, sweet and seasonal vegetables (4)	€ 30,00
Herb-seared salmon with baby vegetables (4)	€ 30,00

Grand Classics

Fried eggs and fresh Truffle (3) V	€ 25,00 / € 45,00	Black Truffle / White Truffle
Mashed potatoes purée (7) V	€ 12,00	
Truffle fries “Tartufi&Friends” V	€ 10,00	

Salads & Side Dishes

“Caesar&Friends” salad [chicken breast, Parmigiano, bread croutons, Songino and mayonnaise] (1.3.4.5.7.10)	€ 23,00
Spinach, butter and Parmigiano cheese (7) V	€ 12,00
Lemon scented spinach V	€ 12,00
Green salad, crispy seasonal vegetables, yellow and red Datterini V	€ 12,00
Tomato and onion salad (12) V	€ 12,00

In addition: fresh black Truffle 10 g € 8,00 | fresh white Truffle 10 g € 35,00 | Beluga Caviar 10 g € 60,00

V = vegetarian

Allergens: 1 GLUTEN | 2 CRUSTACEANS | 3 EGGS | 4 FISH | 5 PEANUTS | 6 SOYA | 7 MILK
8 NUTS | 9 CELERY | 10 MUSTARD | 11 SESAME | 12 SULPHITES | 13 LUPINS | 14 MOLLUSCS

* Fish intended to be consumed raw is subject to preventive freezing under EC Regulation 853/2004.