

Special Menu of
White Truffles from Tuscany.
Burgundy Truffles from France.

Appetizers

- Homemade gnocchi, Fontina cheese sauce, shaved white truffle. \$50*
- Wagyu beef carpaccio, arugola, parmigiano and shaved burgundy truffle. \$40*
- Burrata, wild mushrooms, black truffle sauce, shaved burgundy truffle. \$40*
- Truffle polenta, sunny duck egg, pecorino fondue, shaved white truffle. 50*

Main

- Ricotta cheese and Foie Gras ravioli, truffle brown butter, amaretto crumbs, shaved white truffle. \$55*
- Risotto with sausage, mushrooms, shaved burgundy truffle in a truffle sauce. \$55*
- Handmade egg "Tajarin" with shaved white truffle in a truffle butter sauce. \$55*
- Crab meat crusted salmon, black truffle sauce, cauliflowers puree`, sweet peas, shaved burgundy truffle. \$50*
- Rossini : veal tenderloin, spinach, raisins, pinoli, Madeira wine, shaved black truffle \$65 (add Foie Gras supp. \$17.00)*

Formaggio

- Tuscan truffle pecorino cheese, truffle honey, apple, caramelized walnuts. \$14*