



Menù “Al Tartufo”

BLACK TRUFFLE EXPERIENCE

BLACK TRUFFLE EXPERIENCE “CLASSIC” 45

BRUSCHETTA WITH BLACK TRUFFLE

½ TAGLIATELLA PASTA WITH BLACK TRUFFLE

½ STUFFED DUMPLINGS WITH CHEESE AND BLACK TRUFFLE

POACHED EGG, POTATO PIE, CHEESE FONDUE AND BLACK TRUFFLE

GRANA PADANO CHEESE MOUSSE, DARK CHOCOLATE, AZELNUT PISTACHIO CRUMBLE AND TRUFFLE HONEY

BLACK TRUFFLE EXPERIENCE “SUPERIOR” 75

POACHED EGG WITH BLACK TRUFFLE

BRUSCHETTA WITH BLACK TRUFFLE

½ TAGLIATELLA PASTA WITH BLACK TRUFFLE

½ CREAMY CHESTNUTS SOUP, GRILLED PORCINI MUSHROOMS, UMBRIAN SAUSAGES,

GRANA CHEESE CHIPS AND BLACK TRUFFLE

FILET MIGNON WITH BLACK TRUFFLE

GRANA PADANO CHEESE MOUSSE, DARK CHOCOLATE, AZELNUT PISTACHIO CRUMBLE AND TRUFFLE HONEY

BLACK TRUFFLE EXPERIENCE “DELUX” 95

BRUSCHETTA WITH BLACK TRUFFLE

KNIFE CUTTED AND POUNDED BEEF FILET TARTARE WITH BLACK TRUFFLE

POACHED EGG WITH COULIFLOWER CREAM, CRUNCHY GUANCIALE AND BLACK TRUFFLE

½ TAGLIATELLA PASTA WITH BLACK TRUFFLE

½ TAGLIATELLA PASTA WITH PORCINI MUSHROOMS AND BLACK TRUFFLE

SLICED FILET WITH BLACK TRUFFLE

MINI BURGER, MOLTEN CHEESE, MAJONNAISE AND BLACK TRUFFLE

GRANA PADANO CHEESE MOUSSE, DARK CHOCOLATE, AZELNUT PISTACHIO CRUMBLE AND TRUFFLE HONEY

• Some products can be purchased frozen or previously knocked down.
The table of allergens that may be present in our menu is available.
Truffle prices may change according to market prices.

Cover charge € 2



Menù “Al Tartufo”

WHITE TRUFFLE EXPERIENCE

WHITE TRUFFLE EXPERIENCE “CLASSIC” 95

BRUSCHETTA WITH WHITE TRUFFLE
½ TAGLIATELLA PASTA WITH WHITE TRUFFLE
½ STUFFED DUMPLINGS WITH CHEESE AND WHITE TRUFFLE
POACHED EGG, POTATO PIE, CHEESE FONDUE AND WHITE TRUFFLE
GRANA PADANO CHEESE MOUSSE, DARK CHOCOLATE, AZELNUT PISTACHIO CRUMBLE AND TRUFFLE HONEY

WHITE TRUFFLE EXPERIENCE “SUPERIOR” 135

SCRAMBLED EGGS WITH WHITE TRUFFLE
BRUSCHETTA WITH WHITE TRUFFLE
½ TAGLIATELLA PASTA WITH WHITE TRUFFLE
½ CREAMY CHESTNUTS SOUP, GRILLED PORCINI MUSHROOMS, UMBRIAN SAUSAGES,
GRANA CHEESE CHIPS AND WHITE TRUFFLE
FILET MIGNON WITH WHITE TRUFFLE
GRANA PADANO CHEESE MOUSSE, DARK CHOCOLATE, AZELNUT PISTACHIO CRUMBLE AND TRUFFLE HONEY

WHITE TRUFFLE EXPERIENCE “DELUX” 190

BRUSCHETTA WITH WHITE TRUFFLE
KNIFE CUTTED AND POUNDED BEEF FILET TARTARE WITH WHITE TRUFFLE
POACHED EGG WITH COULIFLOWER CREAM, CRUNCHY GUANCIALE (BACON) AND WHITE TRUFFLE
½ TAGLIATELLA PASTA WITH WHITE TRUFFLE
½ TAGLIATELLA PASTA WITH PORCINI MUSHROOMS AND WHITE TRUFFLE
SLICED FILET WITH WHITE TRUFFLE
MINI BURGER, MOLTEN CHEESE, MAJONNAISE AND WHITE TRUFFLE
GRANA PADANO CHEESE MOUSSE, DARK CHOCOLATE, AZELNUT PISTACHIO CRUMBLE AND TRUFFLE HONEY

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Menù “Al Tartufo”

ALL OUR DISHES ARE DESIGNED TO ACCOMPANY THE TRUFFLE
ADD IT WHEREVER YOU WANT!

- SURCHARGE BLACK TRUFFLE € 8 / WHITE TRUFFLE € 18

Starters

• STEAK TARTARE 12

Knife cut and pounded beef fillet tartare with Grana Padano sauce (cheese) and black pepper sauce.

• BLACK TRUFFLE BRUSCHETTA 12

Toasted truffle bread topped with truffle sauce, extra virgin oil and sliced black truffle

• WHITE TRUFFLE BRUSCHETTA 22

Toasted truffle bread topped with white truffle butter and sliced white truffle

• CUBES OF POLENTA 10

Grilled cubes of polenta (cornmeal mush), taleggio cheese fondue and grilled Porcini mushrooms

• POACHED EGG 9

With coullflower cream, crunchy Guanciale (pig's cheek) and coffee powder

• SEASONAL CREAMY SOUP 9

Creamy chickpeas soup, crispy artichokes, goat cheese foam and crostini toast

• SCRAMBLED EGG WITH BLACK TRUFFLE 12 - Top Seller

Scrambled egg with truffle sauce and sliced black

• SCRAMBLED EGG WITH WHITE TRUFFLE 22 - Top Seller

Scrambled egg with truffle sauce and sliced white truffle and crunchy bread

Primi

• TAGLIATELLINO WITH BLACK TRUFFLE 18 - Top Seller

Tagliatella pasta with homemade black truffle butter sauce and black truffle shavings

• TAGLIATELLINO WITH WHITE TRUFFLE 29 - Top Seller

Tagliatella pasta with molten white truffle butter and white truffle shavings

• THE REAL CARBONARA PASTA 12

Umbrian strangozzi pasta, fresh eggs, guanciale (pig's cheek) from Norcia, Pecorino cheese and fresh black pepper

• CACIO E PEPE PASTA 10

Paccheri pasta with creamy Pecorino cheese and fresh pepper

• RISOTTO WITH PUMPKIN AND YOGURT 12

Risotto with creamy squash and yogurt, crunchy pecorino and guanciale (pig's cheek) from Norcia

• THE CREAMY WOOD 14

Creamy chestnuts soup, grilled Porcini mushrooms, umbrian sausages and grana cheese chips

• TAGLIATELLA WITH PORCINI MUSHROOMS 16

Tagliatella pasta with Porcini mushrooms and crumbled parsley

• PASSATELLI DELLA TRADIZIONE 10

Homemade Passatello pasta (made with Parmisan cheese, eggs and breadcrumbs) with creamed butter and Grana cheese

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Second Dishes

• **BLACK TRUFFLE BURGER 22** - *Top Seller*

Beef burger with truffle, fontina cheese, lettuce, sunny side up egg, truffle mayonnaise and black truffle shaving

• **WHITE TRUFFLE BURGER 32** - *Top Seller*

Beef burger with truffle, fontina cheese, lettuce, sunny side up egg, truffle mayonnaise and white truffle shaving

• **VEGGIE BURGER 12** 

Crispy mixed vegetables burger

• **BEEF CHEEK WITH CHESTNUTS 16**

Tender Sagrantino wine glazed beef cheek, cream of potatoes and caramelized chestnut powder

• **BELLY PORK WITH HAZELNUTS MAYONNAISE 14**

Grilled belly pork, crunchy vegetables, crispy polenta wafer and hazelnuts mayonnaise

• **FILET AND PORCINI MUSHROOMS 22**

Grilled beef fillet with Porcini mushrooms

• **THE FILET 20**

Grilled beef fillet

• **PORCINI 14** 

Grilled Porcini mushrooms

• **SEASONAL SIDE DISHES 6**

Dessert

• **"AL TARTUFO" TRUFFLE DELIGHT 8** - *Top Seller*

Grana Padano cheese mousse with dark chocolate, hazelnut pistachios crumbles and truffle honey

• **CRISPY PEARS 6**

Thinly sliced, red wine soaked pears with cinnamon, cookie crumbles, pastry cream and fresh berries

• **ALMOND AND ORANGE CAKE 6**

With yogurt mousse, mango sauce and salted chocolate crumble

• **BLACK CAKE 6**

Cake with red fruits, pastry cream and chocolate mousse.

• **MOLTEN CHOCOLATE CAKE 8**

Homemade chocolate cake with a creamy dark chocolate center and creme anglaise

• **WINTER CREAM 6**

Hot vanilla crème patissière, biscuits crumble, cocoa and caffè powder

• **PISTACHIO'S CANNOLI 6**

Cannoli with pistachio's pastry cream and fresh cream

- SURCHARGE BLACK TRUFFLE 8 EURO/ SURCHARGE WHITE TRUFFLE 18