



*La stagione del Tartufo Bianco  
The White Truffle Season*

MENU

Snack di benvenuto  
Welcome Snack

Carne Cruda, Radicchio e Ostrica  
Raw Beef, "Radicchio" and Oyster

"Tagliolini", Porcini e Nocciole  
"Tagliolini", Porcini Mushrooms and Hazelnuts

Ravioli del Plin al Parmigiano  
Parmesan "Plin" Ravioli

Branzino, Patate e Porri  
Seabass, Potatoes and Leeks

Cheesecake di Capra, Caramello, Mirtilli e Castagne  
Goat Cheesecake, Caramel, Blueberries and Chestnuts

Piccola Pasticceria  
Petit four

€ 110,00  
*(price for truffle not included)*



€ 11,00 al grammo / per gram  
*(truffle price to be added)*

Creato da Chef Andrea Antonini  
Created by Chef Andrea Antonini



*Borgogna - Italia Andata & Ritorno  
Burgundy - Italy Roundtrip*

WINE PAIRING

Meursault "Limozin" Buisson Battault  
(Burgundy)

Chardonnay "Monteriole" Coppo  
(Piedmont)

Barolo "Cerequio" Damilano Magnum  
(Piedmont)

Gevrey Chambertin, Philippe Pacalet  
(Burgundy)

Barolo Chinato Roagna  
(Piedmont)

Wine Pairing 5 calici € 90,00 p.p.  
5 Glasses Wine Pairing € 90,00 p.p.

