

BLACK TRUFFLE MENU – €160

In keeping with the purest tradition, this four-course menu highlights the black winter truffle (*Tuber melanosporum*), carefully selected by our consulting Chef, Ugo Alciati, and elevated by Chef Marco Terenghi. Through masterfully balanced pairings, each dish is designed to reveal the full power and authenticity of its aromas.

Antipasto

40-MONTH PARMIGIANO REGGIANO FONDUE

Melted and roasted Jerusalem artichokes,
black winter truffle

Primo

HOMEMADE 40-EGG-YOLK TAGLIOLINI

Infused with black winter truffle

Secondo

BEEF TENDERLOIN

Butter-golden brioche croutons, black winter truffle sauce
and roasted pak choi

Dolce

A LA MINUTE GELATO FIOR DI LATTE

Thin slices of Tartufo Regale dark chocolate truffle

BLACK