

Seasonal specials

(IVA included)

APPETIZER

Arancini di tartufo (approx. 110 gr) breaded and deep-fried risotto balls refined with truffles, filled with mozzarella and served with a tomato/basil sauce (vegetarian)

STARTERS

Beetroot cured salmon strips (approx. 70 gr) slices of beetroot cured salmon served on pickled cucumber and avocado-capers crema smoked with Jack Daniels wood

Wood fired artichokes whole artichoke finished off on our barbecue served with goat cheese and hummus of hearts of artichokes and almonds

Carpaccio de carciofo y fungo thinly sliced hearts of artichoke and champignon served with rocket salad, citric and fennel vinaigrette, and Grana Padano

MAIN COURSES

American dry aged New York Strip or Rib-Eye choice USDA (approx. 350 gr or 275 gr) with homemade Dijon and horseradish Cafe de Paris and skewer of roasted vegetables

"Black Gold Pasta" (approx.20 gr) of Black summer Truffles from Italy with homemade Tagliatelle on a brie cream sauce with truffle essence and touches of thyme

Pasta Funghi Porcchini (approx.. 150 gr of mushrooms) – home made tagliatelle with mushrooms, garlic, onions, reduced with white wine, with touches of cream and parsley

"Black Gold Tenderloin" (approx.180 gr) – veal tenderloin served on a black summer truffle sauce refined with port wine and served with pasta and seasonal vegetables

French Lamb-chops (approx. 270 gr) - prepared with fresh rosemary served with rosemary potatoes, asparagus or gratin Dauphinois