

# Seasonal specials

(IVA included)

**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

**French onion soup (approx. 200 gr)** traditional French onion soup with a fonds brun cooked for 15 hours, refined with raclette and Gruyere cheese and port wine served in a bowl of sourdough bread

**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

**Lasagna tartufada “reale” (approx. 375 gr)** shredded back ribs, osso buco and oxtail cooked for 12 hours with black garlic wood fired sugo, pancetta, homemade pasta, Parmigiano Reggiano and truffled bechamel sauce (very limited or preorder please)

**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 Porcini (approx. 150 gr of mushrooms)** – homemade tagliatelle with mushrooms, garlic, onions, reduced with white wine, with touches of cream and parsley or a la chef with additional touches of blue cheese – just delicious

**Veal Wellington (approx. 220 gr)** local farm raised and organic veal, marinated with Dijon mustard and touch of horseradish wrapped in duxelles (mushroom paste), Parma ham and puff pastry served with carrots and mushrooms refined with balsamic (ca 40 min.)

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

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