

Seasonal specials

(IVA included)

Appetizers

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

Oyster mushrooms Rockefeller (approx. 100 gr) mushrooms sautéed in white wine gratinated in a shell with a sauce of onion, garlic, white wine, Sherry, chives, cream and Parmigiano on a bed of linguine (vegetarian)

Socarrat (approx. 70 gr) the crunchy charred layer at the bottom of the paella served with aioli of chipotle and seared shrimps

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

Tamal di brasato piemontese tartufado (approx. 70 gr) cube of tamal made from corn mass filled with beef stew piemontese style, topped with a reduction of black truffles and served with chilly poblano sauce

French onion Soup (approx. 200 gr) Beef consommé cooked for 15 hours, caramelized onions, red wine, pancetta, Gruyere and Raclette cheeses refined with port wine served in a sourdough bowl.

MAIN COURSES

Ravioli Fritti di carnita (approx. 160 gr) homemade pasta filled with carnitas and deep fried served with a pesto spiced up with serrano and poblano chilly

"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

Cannelloni of beef birria (approx. 220 gr)– Birria of local lamb leg refined with red wine and tomato puree served in home made shells of pasta, bechamel refined with consommé of birria and Pecorino Romano

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

Desert: Gluten-free brownie

Almond flour brownie with sweet potato, beet and avocado refined with extra virgin olive oil and served with chutney of wild berries