

**WHITE TRUFFLE DINNER**  
**SUNDAY, NOVEMBER 12<sup>th</sup>**  
**\$210 per person**



**MENU**

***Carpaccio di Manzo & Tartufo Bianco***

Beef carpaccio with white truffles  
and shaved parmigiano-reggiano

***Uovo di Quaglia con crema di  
Patate Guanciaie & Tartufo Bianco***

Fried quail eggs served over country mashed potatoes,  
guanciaie and white truffles

***Insalata Mista***

Baby greens with walnuts, cranberries and  
shaved pecorino cheese tossed with house vinaigrette

***Tagliolini con Funghi di Bosco & Tartufo Bianco***

Tagliolini tossed with wild mushrooms in a  
parmigiano-reggiano, garlic and oil sauce  
and topped with shaved white truffles

***Anatra con Vegetali Arrostiti Fagioli & Tartufo Bianco***

Duck breast pan seared served with roasted root vegetables,  
coco beans and pickled rhubarb topped with white truffles

***Mousse di Pistacchio & Cioccolato con  
Crema di Mozzarella & Tartufo Bianco***

Chocolate pistachio mousse over a  
cream of mozzarella and white truffles