

“WHITE TRUFFLE” Tasting

SUNDAY, NOVEMBER 11th - service starts at 5:30 P.M.

--\$195 per person--

course 1:

Carpaccio di Manzo & Tartufo Bianco

beef carpaccio, aged parmigiano-reggiano, white truffles

course 2:

Uovo di Quaglia con Tartufo Bianco

quail egg, croquette, guanciale, white truffles

course 3:

Zuppa di Fungo con Tartufo Bianco

porcini soup, mozzarella, white truffles

course 4:

Tagliolini con Funghi di Bosco & Tartufo Bianco

tagliolini, wild mushrooms, fontina, white truffles

intermezzo

course 5:

Quaglia con Castagne e Mele & Tartufo Bianco

quail, chestnut & apple filling, taleggio, polenta, white truffles

course 6:

Cioccolato Fuso con Tartufo Bianco

melted chocolate & mint, white truffles

spots are very limited, please call to reserve your table

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Suggested Wine Pairings sponsored by *Traino's*