

# *Tartufo*

## UOVO

Slow Cooked Egg and Parmesan Fondue  
60,00

## TAJARIN

Tajarin "Fresh Pasta", Butter from Alta Langa and Parmigiano Reggiano  
aged 36 Months  
70,00

or

## RISOTTO

Carnaroli "Tenuta Margherita" Rice, Butter from Alta Langa and  
Parmigiano Reggiano aged 36 Months  
70,00

## VITELLO

Braised Veal Cheek with Celeriac  
80,00

## VANIGLIA

Gelato with Bourbon Vanilla

Menù "Tartufo" with Tartufo Bianco for each course start from 250,00 Euro per person  
(There could be variations based on Market Price)

Tasting Menus are enjoyed possibly for whole table