



## *Truffle Season*

### *Menu*

#### *Starter*

Bio Egg 62° with Pecorino cheese cloud with mushroom cream and white truffle from S. Giovanni D'Asso

#### *Pasta course*

“Pici” Home made spaghetti, cheese and black pepper sauce served flambéin cheese wheel with shaved truffle

#### *Main course*

Beef tagliata “dry aged” from Maremma area with ovule mushrooms and white truffle

#### *Dessert*

Chocolate and truffle mousse

€ 190.00 per person (truffle included)

Every plate in the menu à la carte can be completed with white truffle from S. Giovanni D'Asso with a supplement of € 8.50 per gram