



Truffle Season

Starter

Bio Egg 62° with Pecorino cheese cloud with mushroom cream
and white* truffle

Pasta course

“Pici” Homemade spaghetti, cheese and black pepper sauce
served flambé in cheese wheel with shaved white* truffle

Main course

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

Dessert

Chocolate and truffle* mousse

** Seasonal product.*

€ 220,00 per person (truffle included)

*Price per person (truffle included). Any extra request of truffle
from S. Giovanni D’Asso, included in any plate of the menu à la
carte, will have a supplement of € 15.00 per gram.*

Beverage not included.