

NATURAL WHITE TRUFFLE

THE SEASON GOES FROM BAD TO WORSE . In our opinion, 2021 will be remembered as the "wrong" year for truffles. The lack summer rains and the drought have compromised the season. The quantities collected are small and the prices are very high. With these truffle prices, too far above our usual standard, the desire not to use it so much but, despite the ethically and morally senseless prices, we must always have a little of truffle...

A tip: if you've come for that and it's your only visit or occasion of the season, try it. Otherwise, try our cuisine today and postpone the white truffle to better times. Please note that in order to strengthen the taste we don't use, nor ever will use, oil, butter and "Truffle" sauces, always produced with chemical aromas. The subtle and inebriating scents, the delicate flavor of our Truffle, will always and only natural ones, without tricks.

The amount of used White Truffle is our usual, the right one, at least we believe; 10 grams in the main dishes. About half on antipasti. Less truffle would not make sense, just as it does not shave a mountain ...

TODAY THE WHITE TRUFFLE IS CALCULATED IN THE DISH AT €5,00 PER GRAM

- POLENTA GRATIN WITH WHITE TRUFFLE **€30** (5g OF TRUFFLE)
- TIGELLE MOUNTAIN FLAT BREAD WITH WHITE TRUFFLE **€30** (5g OF TRUFFLE)

- TAGLIATELLE WITH WHITE TRUFFLE **€60** (10g OF TRUFFLE)
- PASSATELLI WITH WHITE TRUFFLE **€60** (10g OF TRUFFLE)

- "AMERIGO 2021" WHITE TRUFFLE EGG **€50** (8g OF TRUFFLE)