

NATURAL WHITE TRUFFLE - 2022/2023 SEASON

THE CURRENT SITUATION. It is now becoming a constant; the lack summer rains and the drought have probably compromised the season. The quantities collected are small and the prices have already started very high. With these truffle prices, too far above our usual standard, we run the risk of appearing expensive. 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 ...

THE WHITE TRUFFLE IS CALCULATED IN THE DISH AT €5,20 PER GRAM - (approximate cost for the week 9/13 November)

PRICES CHANGE EVERY DAY; YOU WILL FIND THE DISHES AND THEIR PRICES ON THE TABLE, IN THE SEPARATE SHEET

- POLENTA GRATIN WITH WHITE TRUFFLE **€32** (5g OF TRUFFLE)
- TIGELLE MOUNTAIN FLAT BREAD WITH WHITE TRUFFLE **€32** (5g OF TRUFFLE)
- TAGLIATELLE WITH WHITE TRUFFLE **€64** (10g OF TRUFFLE)
- PASSATELLI WITH WHITE TRUFFLE **€64** (10g OF TRUFFLE)
- "AMERIGO 2022" WHITE TRUFFLE EGG **€54** (8g OF TRUFFLE)

DISCOVERIES, NATURE AND WHITE TRUFFLE On country paths in search of seasonal flavours

If you like the **DISCOVERY AND NATURE** tasting menu that you find on the leaflet, but you want to add a dish with white truffle, we can offer the passatelli with white truffle instead of gnocchi with scorzone, the menu will cost 85 euro per person