

NATURAL WHITE TRUFFLE - 2022/2023 SEASON

THE CURRENT SITUATION. The season comes to an end with the unexpected surprise of a "buttata" worthy of the name. The lack summer rains and the drought that compromised the first three months of the harvest seem like a distant memory. In 2022 prices reached levels never reached before, ethically and morally senseless; despite this we have always had a little truffle, to give continuity to our history and tradition. Fortunately now the quotations have dropped and, consequently, also the cost of the dishes.

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 € 3,50 PER GRAM

- POLENTA GRATIN WITH WHITE TRUFFLE €24 (5g OF TRUFFLE)
- TIGELLE MOUNTAIN FLAT BREAD WITH WHITE TRUFFLE €24 (5g OF TRUFFLE)
- TAGLIATELLE WITH WHITE TRUFFLE €47 (10g OF TRUFFLE)
- PASSATELLI WITH WHITE TRUFFLE €47 (10g OF TRUFFLE)
- "AMERIGO 2022" WHITE TRUFFLE EGG €45 (8g OF TRUFFLE)

DISCOVERIES, NATURE AND WHITE TRUFFLE ON COUNTRY PATHS IN SEARCH OF SEASONAL FLAVOURS

If you like the DISCOVERY AND NATURE 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 pumpkin ravioli with game ragu , the menu will cost 85 euro per person