

SEASONAL RECOMMENDATIONS  
*Saturday 21<sup>st</sup> & Sunday 22<sup>nd</sup> November 2020*

ALBA WHITE TRUFFLE SEASON

PLEASE NOTE THAT THE DISHES BELOW INCLUDE 5GR OF WHITE TRUFFLE

<i>Poached "TORETAMA EGG" in a Filo Basket with Potato Cream &amp; Porcini Mushrooms</i>	58
<b>SCRAMBLED EGGS</b> <i>with Toasted Sliced Croutons</i>	58
<b>WAGYU BEEF CARPACCIO</b> <i>with BURRATA CHEESE</i>	78
<i>Piedmont "TAJARIN" Thin Noodles with Butter &amp; Sage</i>	68
<i>Acquerello RISOTTO with Parmesan Cheese</i>	68
<b>BURRATA CHEESE &amp; PORCINI MUSHROOM RAVIOLI</b> <i>in a Truffle Sauce</i>	78
<b>JAPANESE WAGYU TOCHIGI A5 "Tagliata"</b> <i>with Sautéed Fresh PORCINI MUSHROOMS &amp; Alba White Truffle</i>	198

ADDITIONAL ALBA WHITE TRUFFLE WILL BE CHARGED AT 12 per gr

**STARTERS**

<b>IRISH OYSTERS</b> <i>No 3</i>	<i>7 Per Piece</i>
<b>CARROT SOUP</b> <i>with Garlic Croutons &amp; Orange Zest</i>	18
<b>BRESAOLA</b> <i>with Lemon Dressing, Rucola Salad &amp; Parmesan Cheese</i>	38
<b>BURRATA CHEESE</b> <i>(300gm) From Puglia with San Marzano Tomatoes &amp; Basil</i>	58
<b>COLD ANGEL HAIR</b> <i>with BAFUN SEA URCHIN, BLUEFIN TUNA TARTARE &amp; 5gr CARELIAN CAVIAR</i>	88

**PASTAS**

<b>MOMOBUTA PEACH PORK "AGNOLOTTI" PLIN</b> <i>with Hazelnuts &amp; White Asparagus</i>	38
<b>SPAGHETTI "Aglio Olio"</b> <i>with Pan-Seared HOKKAIDO SCALLOPS &amp; BAFUN SEA URCHIN</i>	88
<b>LINGUINE</b> <i>with WHOLE BOSTON LOBSTER in a Lobster Bisque with Fresh Tomatoes &amp; Basil</i>	88

**FISH & MEATS**

<i>Pan-fried</i> <b>SEA BREAM</b> <i>with HOKKAIDO SCALLOPS &amp; LOBSTER BISQUE</i>	58
<i>Grilled</i> <b>MOMOBUTA PORK LOIN</b> <i>with Chanterelle Mushrooms &amp; Truffle Sauce</i>	58
<b>ANGUS BEEF SCALOPPINI</b> <i>with Truffle Mashed Potatoes, White Asparagus &amp; Chanterelle Mushroom Sauce</i>	58
<b>JAPANESE WAGYU TOCHIGI A5 "Tagliata"</b> <i>with Sautéed Fresh Porcini Mushrooms</i>	158