
BLACK TRUFFLE TASTING MENU

CARPACCIO DI MANZO E TARTUFO NERO

Thinly sliced U.S. black Angus tenderloin with rocket,
radicchio, fennel, aged balsamic dressing,
porcini powder and Italian black truffle

Prosecco, Bottega, NV

TAGLIERINI CACIO PEPE E TARTUFO NERO

Homemade fresh eggs taglierini pasta with
36 months aged parmesan and Roman pecorino cheese,
black pepper and Italian black truffle

Pinot Grigio, Veneto, Bottega, 2018

FILETTO ALLA ROSSINI E TARTUFO NERO

Pan roasted Australian Wagyu tenderloin with
foie gras, celeriac puree, roasted cauliflower, fennel,
baby beetroot, jus and Italian black truffle

Cabernet Sauvignon, Veneto, Bottega, 2018

GELATO ALLA VANIGLIA E TARTUFO NERO

Vanilla ice cream with Italian black truffle

Limoncello, Sicily, Deliza

Espresso or tea

\$988 per person

Signature Club member \$888 per person

All the above dishes are included 3 grams of Italian black truffle.

Extra black truffles are sold by weight at \$50 per gram.

**Wine pairing with 4 glasses of selected wine:
\$328 per person**

Prices are subject to an additional 10% service charge
(Not applicable to any discount or cash voucher)