



A pop-up restaurant in collaboration with Urbani Tartufi

March 23 - April 5, 2015

— ASSAGGI *al Tartufo* —

Crostini

HOUSEMADE STRACCIATELLA ON TOASTED
RUSTIC BREAD WITH BLACK TRUFFLE CARPACCIO

\$9

Panino con Bresaola

HOUSEMADE BRIOCHE BUN WITH BRESAOLA, ARUGULA,
TOMATO AND BLACK TRUFFLE SPREAD

\$9

Panino con Uovo

TOASTED BRIOCHE EGG SANDWICH
WITH SHAVED BLACK TRUFFLE

\$12

Carpaccio di Manzo

BEEF CARPACCIO WITH GRANA PADANO FONDUTA
AND TRUFFLES

\$12

Robiola al Miele

WARM ROBIOLA CHEESE WITH
TRUFFLED HONEY

\$11

Vellutata al Cavolfiore

CAULIFLOWER SOUP WITH ARTICHOKE
AND BLACK TRUFFLE

\$10

— SPECIALITÀ *al Tartufo* —

Tagliatelle

WITH BLACK TRUFFLE AND MUSHROOM SAUCE

\$19

Carne Cruda

RAW RAZZA PIEMONTESE BEEF WITH
SHAVED BLACK TRUFFLE

\$16

Coscia di Pollo

GRILLED CHICKEN THIGH IN BLACK TRUFFLE
AND POTATO GRATIN

\$15



WINES BY THE GLASS

BOLLICINE

Franciacorta Prima Cuvée Brut, Monte Rossa, NV \$18
LOMBARDIA (PINOT NERO, CHARDONNAY, PINOT BIANCO)

Elegant bubbles with notes of toasted almond evolving into bright green apples and yellow pears.

RECOMMENDED PAIRING: PANINO CON UOVO

Brut Rosé, Ferrari, NV \$15

TRENTINO ALTO ADIGE (PINOT NERO, CHARDONNAY)

Persistent bubbles with notes of tart red fruits and a touch of hawthorn flowers.

RECOMMENDED PAIRING: CROSTINI

BIANCHI

“Pradalupo” Arneis, Fontanafredda, 2013 \$14

PIEMONTE

A delicate nose of tropical fruit, with hints of pineapple and passion fruit, followed by a pleasant minerality and refreshing acidity on the palate.

RECOMMENDED PAIRING: PANINO CON BRESAOLA

“Vespa” Bianco, Bastianich, 2012 \$16

FRIULI (CHARDONNAY, SAUVIGNON, PICOLIT)

The flagship wine of the Bastianich Estate, this wine was created to showcase the power and evolution that a great Friulian white wine can have.

RECOMMENDED PAIRING: VELLUTATA AL CAVOLFIORRE OR ROBIOLA AL MIELE

“Ramato” Pinot Grigio, Le Vigne di Zamò, 2012 \$15

FRIULI

Anticipate prominent acidity, notes of fruit, flowers and fresh bread with a long expressive aftertaste from this rosé wine.

RECOMMENDED PAIRING: PANINO CON BRESAOLA OR CARNE CRUDA

ROSSI

“Quadrio”, Nino Negri, 2011 \$12

LOMBARDIA (CHIAVENNESCA, MERLOT)

An ideal food wine, full yet elegant tannins with very pronounced aromas, delicate notes of berry fruits and floral nuances.

RECOMMENDED PAIRING: VELLUTATA AL CAVOLFIORRE OR TAGLIATELLE

Barbera Superiore, Borgogno, 2012 \$16

PIEMONTE

Medium bodied with notes of fresh blackberries and raspberries which are balanced by a subtle cinnamon and vanilla finish.

RECOMMENDED PAIRING: PANINO CON UOVO OR COSCIA DI POLLO

Gattinara, Travaglini, 2008 \$22

PIEMONTE

Elegant and refined with gripping tannins, complex aromas of sweet red cherries and leather with a long finish.

RECOMMENDED PAIRING: CARPACCIO DI MANZO OR CARNE CRUDA

Sagrantino di Montefalco, Scacciadiavoli, 2007 \$26

UMBRIA

A powerful and tannic varietal- pair this with a big bodied dish and satisfaction will be guaranteed

RECOMMENDED PAIRING: CARPACCIO DI MANZO OR TAGLIATELLE