



Truffle Menu

Entree

BEEF CARPACCIO (DFO, GFO) Thinly sliced raw beef tenderloin, topped with crispy kale, shaved pecorino cheese and finished with a tangy mustard vinaigrette
\$44

SEARED SCALLOPS (GF) served on a silky cauliflower purée, complemented by a rich truffle sauce and garnished with delicate salmon caviar
\$46

MAINS

TAGLIATELLE WITH TRUFFLE (GFO) Fresh tagliatelle tossed in a decadent sauce of black truffle butter, a touch of garlic and finished with freshly grated truffle and a sprinkle of Grana Padano
\$46

LASAGNA PORCINI (V) Oven-baked lasagna layered with creamy bechamel sauce, sauteed porcini mushrooms and luscious buffalo mozzarella
\$48

BISTECCA ALLA FIORENTINA 1 kg (GF, DF) Chargrilled T-Bone steak cooked over open flames, served with a selection of seasonal vegetables
\$156 (for two to three people)

SOLE (GF) Pan-seared fillet of sole served in a buttery sauce with capers and fresh greens
\$65 for two

DESSERTS

PROFITEROLES (NF) Choux pastry filled with vanilla crème pâtissière, chocolate glaze, shaved black truffle
\$26

CHOCOLATE FONDANT (NF) with coffee caramel and vanilla ice cream, shaved truffle
\$28