



# I Capitelli



*Extra Menu*  
*Xmas 2022*



## Starters

Potato pie with tostone cheese fondue, egg and white truffle	30
Polenta with quail eggs and white truffle	30
Raw Seafood assorted platter	60

## First Courses

Tagliolini with white truffle	30
Risotto alla Parmigiana and white truffle	35
Mezzelune with parmesan fondue and white truffle	30

## Main Courses

Piedmontese fassona tartare with white truffle	45
Fillet flambè with white truffle	50
Roasted duck with artichokes	25

# Notes

All courses can be paired with a selection of local and regional wines, wine list is available.

All preparations of bakery, fresh pasta and pastry are handmade.

We only serve fresh fish, not farmed.

All fish is blast chilled in accordance with EC regulation n. 853/2004.

Some products can be occasionally frozen.

Food list is available

