



# I CAPITELLI

*Extra Menu*



## Starters

Quail eggs with polentina and white truffle	25
Potato pie with Parmesan fondue, egg and white truffle	25
Meat carpaccio (fassona quality) with white truffle	25

## First Courses

Risotto with white truffle	30
Tagliolini with white truffle	25
Mezzelune with fondue and white truffle	25

## Main Courses

Lamb shank with truffle	40
Meat Tartare Fassona quality with truffle	40
Pork cheek alla Rossini	40
Beef fillet flambè with white truffle	45

# 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.

\*Product purchased fresh and subjected to heat treatment for sanitary remediation purposes.

\*\*Some products can be occasionally frozen.

Food list is available.

