



# I CAPITELLI

*Extra Menu*



## Starters

Potatoes pie with parmesan fondue, egg and mushrooms	25
Meat carpaccio (Fassona quality) with truffle and seasonal salad	25
Raw porcini mushrooms with parmesan	20
Sautéed porcini or fried porcini	20
Grilled porcini	25

## First Courses

Tagliolini with porcini mushrooms	25
Potatoes and truffle ravioli	25
Linguine with mushrooms and truffle	30

## Main Courses

Chateaubriand with Bernese sauce, roasted potatoes and vegetables flan (min 2 persons)	80
Pork cheek with porcini mushrooms	40
Beef fillet flambè with porcini mushrooms	40
Meat tartare with truffle	40

# 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.

