



I CAPITELLI

Extra Menu



Starters

Potato pie with fondue, marinated egg and white truffle	30
Quail eggs with polenta and white truffle	30
Fassona carpaccio with white truffle	30

First Courses

Tagliolini with white truffle	35
Mezzelune with tostone cream and white truffle	35
Linguine with white truffle and porcini mushrooms	40

Main Courses

Pork cheek with porcini mushrooms	40
Piedmontese fassona tartare with white truffle	45
Flambéed fillet with white truffle	50
Chateaubriand with Béarnaise sauce (2 pax)	80

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.

