



I CAPITELLI

Extra Menu



Starters

Potato timbale with fondue and white bianchetto truffle	30
Fassona beef carpaccio with white bianchetto truffle	30
Quail eggs with polenta and white bianchetto truffle	30

First Courses

Tagliolini with white bianchetto truffle	25
Wood pigeon risotto	25
Porcini mushroom risotto	25

Main Courses

Beef tartare with white bianchetto truffle	40
Flambéed beef fillet with porcini mushrooms	40
Pork cheeks with porcini mushrooms	35
Grand raw seafood platter	60
Chateaubriand with Béarnaise sauce (for two)	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.

