

2018 White Truffle Festival

November 9 - 18

PRESENTED IN PARTNERSHIP WITH:



Prunotto



WITH THE PATRONAGE OF:



88^a FIERA
INTERNAZIONALE
TARTUFO BIANCO
D'ALBA



RISOTTO ALLA PARMIGIANA E TARTUFO BIANCO

Creamy risotto with “Parmigiano-Reggiano DOP” and topped with Alba white truffle shavings

\$50 HALF | \$85 FULL

FETTUCINE PORCINI E TARTUFO BIANCO

Homemade fettucine served with fresh porcini mushrooms, in a creamy “Parmigiano-Reggiano DOP” sauce and topped with Alba white truffle shavings

\$55 HALF | \$90 FULL

TORTELLI AI FUNGHI RICOTTA E FEGATO GRASSO CON TARTUFO BIANCO

Homemade large tortellini stuffed with wild mushroom and organic Ricotta cheese, served with foie gras and Passito wine sauce, topped with Alba white truffle shavings

\$50 HALF | \$85 FULL

TAGLIATA DI FILETTO DI MANZO AL ROSMARINO CON FONDUTA DI PARMIGIANO E TARTUFO BIANCO

Black Angus beef tenderloin “Tagliata” served with white truffle fondue of Parmesan cheese, roasted truffle potatoes and topped with Alba white truffle shavings

\$65 HALF | \$120 FULL

SCALOPPINA DI VITELLO AL TARTUFO BIANCO

Veal medallion pan-seared in butter and sage served with Parma prosciutto, Fontina cheese, white wine reduction sauce and topped with Alba white truffle shavings

\$65 HALF | \$120 FULL

Chef Giancarlo's Suggested Wine Pairings:

2013 PRUNOTTO BARBARESCO

elegant full body, dry, bold

\$20 GLASS | \$90 BOTTLE

2016 PRUNOTTO FIULOT BARBERA D'ASTI

medium-bodied, very smooth

\$11 GLASS | \$45 BOTTLE

2012 PRUNOTTO BAROLO

velvety in flavor and very balanced

\$25 GLASS | \$110 BOTTLE