



## APPETIZER

### RED TUNA

MEDITERRANEAN FLAVORS, BELUGA CAVIAR

688

### SCALLOP

GENTLY FRIED, ARTICHOKE SOUP, BLACK TRUFFLE

588

### FASSONE TARTARE

EGG YOLK MAYONNAISE, HAZELNUT & ALBA WHITE TRUFFLE

688

## FRESH HOMEMADE AND ARTISANAL PASTA

### PAPPARDELLE

WHOLE LOBSTER, GARLIC OLIVE OIL, CHILI (SERVE FOR 2 OR MORE)

988

### RISOTTO

ALPS CHEESE, CAULIFLOWER, WINTER BLACK TRUFFLE

698

### TAGLIOLINI

HOME-MADE BUTTER, PARMIGIANO RESERVE, ALBA WHITE TRUFFLE

788



## MAIN COURSE

### LOBSTER

SEA SALT CRUST, FENNEL CONSOMMÉ, BLACK TRUFFLE & SALAD LEAVES  
788

### TE MANA LAMB

CHARRED LOIN, ROASTED ARTICHOKE, BAROLO VINEGAR & MINT JUS  
688

### FASSONE

PAN-ROASTED TENDERLOIN, TRUFFLE POTATOES, MADEIRA JUS, BLACK TRUFFLE  
888

### MAYURA BEEF

ROASTED STRIPLOIN, CENTER-CUT, WHIPPED CELERIAC, RED WINE SAUCE  
888

## DESSERT

### TIRAMISÙ

CHEF'S SIGNATURE, SERVED WITH CLASSIC "AFFOGATO"  
268

### SOUFFLÉ

PIEDMONT HAZELNUT, COFFEE ICE CREAM  
248

### MONTEBIANCO

CHESTNUTS, WHIPPED CHANTILLY, BLACK BERRY, ALBA WHITE TRUFFLE  
288