

# Menu of the week

## Aperitif

Italicus Tonic (Bergamot Liqueur, Tonic Water) **10,50 €**

## Starters

Beef tartar with truffle, honey and nuts **23,90 €**

Zucchini carpaccio with prawns in garlic, oil and chilli pepper **24,90 €**

Burrata with grilled chanterelles **21,90 €**

## Pasta

Tagliatelle alla Norcina (sausage ragu and truffle) **22,90 €**

Ravioli filled with figs and bresaola in a butter and sage sauce **19,90 €**

Calamarata with seafood **25,90 €**

Tagliatelle with black truffle (original "scorzzone" truffle) **22,90 €**

## Grilled Meat

Grilled sliced beef with rocket salad, cherry tomatoes and parmesan **33,90 €**

Grilled beef filet with vegetables and truffle **42,90 €**

## Grilled Fish

Grilled Tuna steak with vegetables **33,90 €**

Prawns al Pizzico (with tomato sauce and chili pepper) with vegetables **34,90 €**

## Dessert

Homemade Tartufo (Special italian ice cream) **11,90 €**

Chocolate profiteroles **10,90 €**

## Wine

Le flery (Rosé, Nebbiolo, Barbera, Piemonte) 0,25 l – **12,90 €** 0,75 l - **36,90 €**