



## ALBA WHITE TRUFFLE MENU

TARTARE DI MANZO, NOCCIOLE PIEMONTESI, BURRATA,  
FUNGHI PORCINI

BEEF TARTARE, PIEDMONT HAZELNUTS, BURRATA,  
PORCINI MUSHROOMS  
\$680

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UOVO A COTTURA LENTA A 64°C, FREGOLA SARDA, FUNGHI PORCINI,  
ASPARAGI E ZUCCHINE

SLOW COOKED EGG AT 64°C, SARDINIAN FREGOLA, PORCINI  
MUSHROOMS, ASPARAGUS AND ZUCCHINI  
\$688

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TAGLIOLINI AL TARTUFO BIANCO

WHITE TRUFFLE TAGLIOLINI  
\$680

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FILETTO DI VITELLO, BROCCOLETTI, SPINACI, FEGATO GRASSO  
E SALSA OLANDESE

SLOW COOKED VEAL TENDERLOIN , BROCCOLETTI, SPINACH, SEARED  
DUCK LIVER, HOLLANDAISE SAUCE  
\$1180

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*EACH PORTION WE WILL SHAVE 5 GM OF ALBA WHITE TRUFFLE*

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE