

T E R R A Z Z A

## LE SPECIALITA STAGIONALI

## Ciao Terrazza's recommendations truffle season

## CARPACCIO DI MANZETTA

Black angus beef carpaccio, shaved pickled garden vegetables, arugula, crispy aged Parmigiano Reggiano and black truffle dressing Chef's recommendation: Black autumn truffle shavings
Sommelier's recommendation: Etna Rosato, Tenuta delle Terre Nere, Sicily, Italy

## $\checkmark$ RISOTTO COI FUNGHI AUTUNNAL

Autumn's pick of chestnut and Porcini mushroom risotto
Chef's recommendation: White Alba truffle shavings
Sommelier's recommendation: Langhe Nebbiolo, Sfuje, Batasiolo, Piedmont, Italy
$\checkmark$ TAJARIN
40-egg-yolk Piedmont pulled tagliolini pasta with fresh butter emulsion
Chef's recommendation: White Alba truffle shavings
Sommelier's recommendation: Pinot Bianco, Vorberg, Terlano, Alto Adige, Italy

Wild borrage and mascarpone raviolo
Chef's recommendation: Black autumn truffle shavings
Sommelier's recommendation: Terlaner, Terlano, Alto Adige, Italy

## OSSOBUCO DI VITELLO



Milanese old recipe of braised veal shank "Ossobuco" with saffron risotto and gremolata Chef's recommendation: White Alba truffle shavings
Sommelier's recommendation: Chianti Classico DOCG, Castello di Ama, Tuscany, Italy
$\checkmark$ PIZZA AI "TRE RE"


Home-made double cream gelato with caramellized nuts
Chef's recommendation: White Alba truffle shavings
Create an epicurean dish with imported black autumn truffle or white Alba truffle shavings
"The Tree Kings" pizza bianca with Fontina, Fior di Latte and mild Gorgonzola cheese Chef's recommendation: White Alba truffle shavings
Sommelier's recommendation: Pinot Noir, Monticol Riserva, Terlano, Alto Adige, Italy
GELATO AL MASCARPONE E NOCI

Please advise of any dietary requirements and we will be delighted to assist

