



about TRUFFLE

creativity, tradition and madness

Sinking sword,
puffed potato and bagnacauda

Potato and ginger gnocchi,
cauliflower and clams soup

White “tagliolini” with butter and leeks,
egg yolk and porcini powder

Polenta taragna,
Casera cheese, spices, fresh herbs

Cotechino del Motta,
white turnips and traditional balsamic vinegar of Modena

Chestnuts tiramisù,
nuts and raisins, spice pan and red port reduction

120

all dishes are truffled in the kitchen

extra truffle €. For gr

it's served only for the whole table

tasting of four wines

35