

RISTORANTE
FLAVORE

EST 2019



ANTIPASTI

Porcini, parmesan, black truffle
Beef tartar, truffle aioli, crispy potato
Truffle arancini

„Alasia“ Alta Langa Brut Rosé DOCG, Tenuta Il Cascinone

BLUEFIN TUNA CRUDO

avocado, crispy ginger, onion truffle sauce

„Alasia“ Alta Langa Brut Rosé DOCG, Tenuta Il Cascinone

POTATO AND LEEK LEEK CREAM SOUP

crispy guanciale, quail egg, truffle

2021 Chardonnay Riserva, Castel Firmian, Trentino DOC

TORTELLI WITH DUCK FILLING

sage butter, pine nuts, truffle

2021 Langhe Nebbiolo DOC, Clerico Francesco

BEEF FILLET, BEEF SHORT RIB

Jerusalem artichoke, truffle jus

2019 „Lycarello“ Chianti Classico Riserva DOCG, Borgo Salcetano

MELON SORBET WITH MELON FOAM

marinated cantaloupe, honeydew melon

„Alasia“ Alta Langa Brut DOCG, Tenuta Il Cascinone