



FILETTO DI PESCE BIANCO **\$23**

Truffle infused steamed barramundi with sautéed brussel sprouts and homemade beetroot relish. *GF*

FETTUCINE CON POLLO E SALSICCIA SPAGNOLA PICCANTE **\$30**

Truffle chicken, chorizo, kohlrabi, juniper berries and endives sautéed with fettucine pasta in black truffle butter and finished with pecorino cheese.

RISOTTO MAIALINO E FUNGHI SELVATICI **\$35**

Suckling pig and wild mushroom risotto with truffle oil and shaved parmesan. *GF*

BISTECCA DI MANZO CON PURE DI PATATE DOLCI **\$46**

Wagyu striploin (marble score 7+) marinated in black truffle with sweet potato mash and king crab, daikon, spring onion and kohlrabi remoulade finished in port wine jus.

PIZZA VALTELLINESE **\$27**

Mozarella, thinly sliced speck and truffled mushrooms.

Add fresh truffle to any dish for \$7

