

Merto^{on} Maple

*Chef Luisa Silvia invites you to experience the flavors of the White Truffle.
Chef Silvia has carefully created several dishes specifically to compliment the delicate and complex flavor of the highly sought after White Truffle from Alba.
While creating the menu, she carefully chooses ingredients she feels truly highlight and compliment the flavor of the White Truffle.*

Il Tartufo Bianco di Alba White Truffle Special

Finely sliced fresh artichoke hearts, Parmigiano Reggiano aged 36 months & white truffle



Organic taglioline “40 egg yolks” in Parmigiano Reggiano aged 36 months fondue & white truffle



Old Piemontese style Carnaroli risotto parma style with cognac cream, and white truffle



Two organic eggs sunny side up, covered with white and black truffle, Parmigiano Reggiano aged 36 months fondue



Grass-fed beef tenderloin roasted in Marsala wine and fresh white truffle



Homemade cream gelato with white truffles

Buon Appetito!