
Alba's white truffle menu

by Chef Emanuele Faggi

(3 grams per dish)

uovo – patata

poached egg, potato foam

or

capesante – cavolfiore

pan-seared Hokkaido scallops, cauliflower velouté

or

manzo – noci

wagyu beef 'carpaccio', toasted walnuts



tagliolini – burro

house-made 'fettuccine', butter sauce

or

riso – Parmigiano Reggiano – vitello

'super fino Carnaroli Acquerello risotto' from 'Vercelli'

Parmesan cheese and veal reduction



rombo – spinaci

roasted Mediterranean turbot, sautéed spinach

or

manzo 'wagyu' – porcini – finferli

charcoal-grilled wagyu beef, porcini and chanterelle mushrooms

178 per person

Additional Alba's white truffle 12 per gr

CAVIAR SELECTION

ASTRAKHAN CAVIAR

beluga	30gr	298
	56.8gr	548
ossetra	30gr	158
	56.8gr	248

RUSSIAN CAVIAR HOUSE CLASSIC

ossetra	28.6gr	128
	57gr	188

classic condiments & blinis included



dishes to enjoy caviar with:

egg toast, red prawn tartare	22
cold cappellini	18
poached egg and cream	6
fresh seasonal oysters 3pcs / 6pcs / 12pcs	18 / 32 / 58

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All prices are subject to 10% service charge and prevailing government tax