



TARTUFO BIANCO D'ALBA

It is autumn once again in Italy, and the unmistakable aroma of the Alba White Truffle fills the air at Zafferano. Every year from October to December, white truffles are harvested in Italy's Piedmont region. As they cannot be grown or transplanted, the decreasing supply and rising demand has placed these White Truffles as one of the most luxurious ingredient in the culinary world.

From now until December, truffle lovers will have the chance to indulge in these gastronomical jewels with the autumn-inspired creations handcrafted by Head Chef Marco Guccio.

----- All dishes are served with 5 grams of freshly shaved white truffle -----

Additional portions of white truffle available. Seasonal Pricing - from \$10/gm

porcini – uova – robiola

sautéed Italian 'porcini' mushroom, poached egg, 'Robiola three milk' fondue

78

capésante – funghi – topinambour

pan-seared Hokkaido scallops, glazed seasonal mushrooms, Jerusalem artichoke puree

78

tagliatelle – burro – salvia

Homemade 'tagliatelle', butter sage emulsion

68

risotto – Parmigiano Reggiano – tuorlo

Acquerello risotto, butter and parmesan cheese, egg yolk

68