

TRUFFLE FESTIVAL TASTING MENU

Carpaccio di Vitello with Arugula and Parmigiano Reggiano*

Roasted Garlic Sformato with Porcini Crema

Chestnut Agnolotti with Brown Butter

Baccala Fritti with Sunny Side Up Egg and Cabbage Fonduta

Quince Crostata with Olive Oil Gelato and Truffle Honey

300 Per Person

Each course is finished with tableside shavings of fresh truffles

 $B\,\&\,B$ is a certified green restaurant

