

*Prunotto*



## WHITE TRUFFLE FESTIVAL

NOVEMBER 3<sup>rd</sup> - 12<sup>th</sup>



The white truffle (*tuber magnatum pico*) comes from the Piedmont region of Italy directly to our restaurant, preserving the quality and flavor of this delicacy. We shave truffles tableside to make sure you have the full experience of one of the most exclusive foods on the planet:

**IL TARTUFO BIANCO D'ALBA**

### Antipasto

\*CARNE CRUDA, beef filet tartar ... \$39

\*CARPACCIO, fresh tuna carpaccio, truffle pearls, basil ... \$39

### primo Piatto

\*TAJARIN, homemade tagliolini with parmesan butter sauce ... \$62

\*PLIN, mini ravioli with fresh ricotta and porcini filling, mushroom sauce ... \$65

\*All dishes include 2 grams of white truffle

Additional white truffle added to any dish ... \$15 per gram

Prunotto, ROERO ARNEIS 2014 ... \$45

Prunotto, BARBERA D'ALBA PIAN RUMUAL 2012 ... \$45

Prunotto, BARABARESCO 2013 ... \$85

Prunotto, BAROLO 2012 ... \$95

to RESERVE, call (786)615-2870 or email [fabrizio@viaverdimiami.com](mailto:fabrizio@viaverdimiami.com)