



TRUFFLE LUNCH

SUNDAY, NOVEMBER 15, 2026

CAPELANTE E TARTUFO NERO CON FUNGHI

SCALLOP-BLACK TRUFFLE "TRIFLE"

SEARED TRUMPET MUSHROOMS, GUANCIALE & CELERY ROOT-TRUFFLE PURÉE

HERB BUTTER SAUCE

CABERNET FRANC RESERVE 2020



RISOTTO AL TARTUFO BIANCO

CREAMY TRUFFLE RISOTTO

PARMIGIANO REGGIANO & FRESHLY SHAVED WHITE TRUFFLES

NEBBIOLO GOODLOW VINEYARD 2021

CABERNET FRANC RESERVE 2021



FAGIANO CON CAVOLINI DI BRUXELLES E PANCETTA

SEARED PHEASANT BREAST & CONFIT LEG

BRUSSELS SPROUTS, PANCETTA & TRUFFLE "ZABAIONE"

SANGIOVESE REDUCTION

OCTAGON 2019



GELATO AL TARTUFO CON BISCOTTO

TRUFFLE ICE CREAM SANDWICH

CHOCOLATE CHIP COOKIE & CANDIED PECANS

PAXXITO 2020

– EXECUTIVE CHEF MICHAEL CLOUGH –