

CICALA

truffle dinner

\$ 2 2 5 P E R
P E R S O N

ANTIPASTO
SELECT ONE

Pan-Roasted Diver Scallop
cauliflower puree, shaved black Périgord truffle

Wagyu Beef Tartar
caciocavallo fonduta, shaved black Périgord truffle

Foie Gras Terrine
black Périgord black truffle, fin santo gelee

Sausage-Stuffed Quail
citrus-honey glaze, chestnut mostarda

Fontina Fonduta
sunnyside up egg, anchovy croutons, shaved white Alba truffle



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PRIMI SELECT ONE

Chestnut Tagliatelle
*rabbit ragu, black perigord
truffle*

Spinach & Ricotta Raviolono
*egg yolk, butter, toasted
hazelnuts, black or white truffle*

Risotto ai Vacche Rosse
*parmigiano reggiano DOP, shaved
white alba truffle*

Spinach Fazzoletti
*guinea hen sausage ragu, cocoa
powder, black perigord truffle*

Umbricelli
*sausage, seasonal mushrooms,
cream, black perigord truffle*

Lasagne
*sausage ragu, besciamella,
black or white truffle*

Taglioli
*buffalo milk butter, sage,
Parmigiano Reggiano DOP, shaved
black or white truffle*

Baked Crepes
*rabbit ragu, besciamella,
Parmigiano Reggiano, black
truffle*

Agnolotti del Plin
*butter, sage, shaved white alba
truffle*

Anellini
*truffle and capon-stuffing,
clarified truffle brood*



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SECONDI SELECT ONE

Pan-Roasted Duck Breast
*radicchio, cranberry jus, black
truffle*

Foie Gras-Stuffed Squab
*pumpkin puree, sage jus, black
truffle*

Venison Loin
*wilted spinach, roasted pear
mostarda, black truffle jus*

Steamed Black Seabass
*celery root puree, white alba
truffle*

Roasted Guinea Hen Breast
*mushroom ragu, black or white
truffle*

DOLCI SELECT ONE

White Alba Truffle Cannolo
*house-made cannoli shell filled
with truffle ricotta filling*

Zabaglione Gelato
with white alba truffle

Pannetone
zabaglione and white alba truffle

Black Truffle "Tartufo"
*black truffle gelato covered with
chocolate cookie crumbs*

Black or White Truffle
Semifreddo
saffron-pear sauce

