

matteo's
Ristorante Italiano

white truffle tasting menu 2020

starters

uova strapazzate scrambled fertile egg on toasted brioche

or

fonduta alla piemontese melted imported alpine cheese, polenta crostini

champagne collet "art deco", ay, france nv

pasta

trifola d'alba hand cut egg pasta, creamy butter sauce

or

risotto al tartufo aged acquerello carnaroli rice, veal jus, reggiano

nascetta braida "la regina", langhe, piemonte, italy 2018

meat

carne cruda albese raw finely chopped beef, oil dressing, sea salt

or

filetto di manzo alla rossini filet medallion with seared foie gras, nebbiolo glaze, truffle jus

barolo casina adelaide "cannubi", piemonte, italy 2013

dessert

panna cotta al tartufo honey truffle infused, almond streusel, poached pear

moscato d'asti elvio tintero "sori' gramella", piemonte, italy 2018

\$160 per person with shaved white truffles | add wine pairing \$100 per person

Tartufo bianco d'Alba is a rare and unique Italian white truffle found in the Alba region from October to December. The truffles grow symbiotically with hazel, poplar, beech, and oak trees. Their rich flavor and aroma is often described as earthy, mushroom-y, and pungent. On the inside, these pale cream or brown truffles have a white, marbled, and creamy interior that is riddled with ivory veins. They pair extremely well with cheese, beef, and chicken. Many purists believe that these expensive tubers should be used exclusively to top off pasta, risottos, pot roasts, and egg or potato dishes