Taverna Novo
"Tastes of Truffle and Caviar" Wine Dinner
Sunday, the Twenty Second of July, Two Thousand and Eighteen

Amuse

Pirouline of Frozen Hazelnut and White Truffle Foie Gras Mousse
Anguria Fresca
Crab Cake and Caviar

Barone Pizzini Franciacorta Brut Rosé, Lombardia, 2013

Antipasti

Uova al Tartufo Nel Suo Guscio
soft truffled eggs in the shell/ white truffle butter mouillette/ truffle burrata mousse

Suavia "Monte Carbonare" Soave Classico DOC, Veneto, 2016

Primi

Spaghettoni con Crema di Ricci di Mare e Caviale
di martino spaghettoni/ uni crema/ crown of caviar

Argiolas Vermentino di Sardegna "Meri", Sardegna, 2017

Risotto con Tartufo "Manecato"
black truffle risotto/ white truffle butter/ 24-month aged parmigiano reggiano/ freshly shaved black truffles/ lime zest/ hazelnut praline

Giuseppe Cortese Barbaresco "Rabaja", Piemonte, 2013

Secondi

Mare e Monti
dry aged prime beef/truffle butter poached langoustines/ citrus herbed potato mousseline/ aromatic herb salad/ caviar and fingerlime caviar vinaigrette

Podere Monastero Pinot Nero "La Pineta" , Toscana, 2016

Dolci

Sfogliatina al Limone
puff pastry/ lemon cream/ chantilly/ local berries/ candied citrus

Bera Brachetto, Piemonte, 2016

TAVERNA novo

URBANI TRUFFLES

THE Winebow GROUP