



THE WHITE TRUFFLE FESTIVAL

November 3rd to November 12th

The Menu can be purchased a La Carte

Every dish is already paired with a glass of wine

APPETIZER

Crostone di riso con crema di Porcini e Tartufo Bianco d'Alba*

Rice crostone with home-made Porcini cream and fresh White Truffle from Alba shaved on top
\$25

RISOTTO

Risotto con Tartufo Bianco d'Alba e crema di Porcini**

Risotto with White Truffle from Alba and home-made Porcini cream
\$45

MAIN COURSE

Tagliata di manzo con Tartufo Bianco di Alba**

Sliced New York Strip Steak with fresh shaved White Truffle from Alba and brown-rice salad
\$59

DESSERT

Sbrisolona con Crema di Zabaglione e Tartufo Bianco ricoperto di Cioccolato***

Sbrisolona cake served with zabaglione cream and white truffle
\$20

*White Wine: Roero Arneis DOCG (2014)

** Red Wine: Mompertone Monferrato Rosso (2012) or Occhetti Nebbiolo d'Alba DOC (2012)

*** Dessert Wine: Maculan Dindarello Moscato (2016)

Risotteria Melotti Nyc

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