

Antipasti

Trio of beef fillet tartar

With olive oil with thyme, asparagus mayonnaise and mint yogurt
€ 17,90

“Ad hoc” pumpkin blossoms...

With ricotta cheese and honey mushrooms, with ricotta cheese and asparagus
€ 14,90

Italian cheese selection...

Bra (cheese of the Alps), pecorino cheese seasoned in pit, pecorino cheese seasoned to ashes,
pecorino cheese whit saffron, burrata cheese, served with honey and fruit chutney
€ 17,90

Roulade in phyllo dough prosciutto and buffalo mozzarella...

With buffalo cheese and prosciutto
€ 14,90

Ad hoc tasting of starters

Beef fillet tartare, roulade with prosciutto and buffalo, pumpkin blossom with ricotta and basil
€ 18,90

Grilled octopus ...

Served with bean cream, roasted cherry tomatoes and croutons
€ 15,90

Home-smoked Salmon...

Vegetable confit, chives mousse and black rise waffle
€ 14,90

Fried cod fish....

Served with saffron mayonnaise and asparagus
€ 14,90

Ad hoc tasting of seafood starters

Grilled octopus, home-smoked salmon and fried cod fish
€ 18,90

First course – Pasta

Homemade ravioli stuffed with cheese & pepper

On rich asparagus cream

€ 14,90

Cubed carbonara

(we suggest vermicelli)

carbonara 3 ways: Classic, with crispy bacon, honey mushrooms and black truffle.

€ 19,00

Homemade spaghetti with beef fillet...

Handmade spaghetti with beef, honey mushrooms and pecorino cheese

€ 14,90

Homemade spaghetti with lobster...

And cherry tomatoes

€ 25,00

Homemade ravioli ...

Stuffed with smoked salmon and burrata cheese and creamed with butter and chives

€ 15,90

Vermicelli with octopus ...

With garlic, oil, chilli pepper, cherry tomatoes and pecorino di fossa cheese

€ 15,90

Second course

Slowly braised beef cheek...

With roman style "vaccinara" tomatoes sauce and served with chicory

€ 22,00

Tuscany beef fillet...

Served with buttered spinach and roasted potatoes

€ 27,00

Suckling pig ...

With cheese and pepper fondue and asparagus

€ 22,00

Catch of the Day ...

Encrusted with potatoes, with milfoil of spinach and potatoes, and fried spinach

€ 22,00

Seabass Fillet ...

Rolled in zucchini and honey mushrooms

€ 24,00

Breaded cod fish...

Chive-breaded cod fish, roasted and served with julienne buttered carrots

€ 22,00

Ad Hoc Selection of Main Course...

A selection of 2 main courses of your choice

€ 24,00

Truffle



Bianco pregiato
— Tuber Magnatum Pico —

Nero pregiato
— Tuber Melanosporum Vitt. —



Scorzzone
— Tuber Aestivum Vitt. —

Marzuolo
— Tuber Borchii Vitt. —



Invernale
— Tuber Brumale Vitt. —

Nero liscio
— Tuber Macrosporum Vitt. —

TRUFFLE

The Ad Hoc Restaurant has the privilege to offer you, every day of the year, one of the treasures of gastronomic excellence: the truffle...

The truffle is one of the key elements of distinction of our gastronomic experience.

Our truffles originate from the diverse terrains of Alba, Aqualagna and Norcia.

Antipasti

Bufalo burrata cheese and truffles...

anchovies in olive oil
€ 27,00

Trio of beef fillet tartar...

With extra virgin olive oil with truffles, cream of parmesan and truffle, and truffled balsamic vinegar
€ 27,00

Polenta with truffle...

With buffalo mozzarella and mushrooms
€ 27,00

First course – Pasta

Tonnarelli with butter, parmesan...

and truffle
€ 25,00

Ravioli with beef fillet...

And truffle
€ 25,00

Potatoes gnocchi with lobster...

and Truffles
€ 30,00

Vermicelli with bacon...

Pecorino di fossa cheese and truffles
€ 25.00

Second course

Slowly braised beef cheek with truffles...

Served with truffle flan, on velvety cream of egg and truffles
€ 35,00

Sliced duck Breast lacquered with truffled honey ...

Served with truffled risotto and salad with truffled balsamic vinegar
€ 35,00

Tuscany beef fillet with truffle ...

With a fried pumpkin blossom and truffle risotto
€ 47,00