



## Antipasti - Starters

### **Trio of beef fillet tartar**

Hand cutted, with olive oil with thyme, asparagus mayonnaise and mint yogurt  
€ 22,00

### **“Ad hoc” fried zucchini blossoms...**

With ricotta cheese and season mushrooms, with ricotta cheese and asparagus  
€ 17,90

### **Italian cheeses selection...**

Our fine selection is made of roman “DOL” cheeses, served with chestnut honey and fruit  
mustards  
€ 22,00

### **Roulade in phyllo dough, prosciutto and mozzarella stuffed...**

Served with “burrata”cheese and hand cut prosciutto  
€ 18,90

### **Ad hoc tasting of starters**

Beef fillet tartare, roulade with prosciutto and burrata cheese, fried zucchini blossom with  
ricotta and basil  
€ 19,90

### **Grilled octopus ...**

Served with bean cream, roasted cherry tomatoes and croutons  
€ 18,90

### **Home-smoked salmon...**

Vegetable confit, chives mousse and black rise waffle  
€ 17,90

### **Fried cod fish....**

Served with asparagus mayonnaise and fresh asparagus salad  
€ 17,90

### **Ad hoc tasting of seafood starters**

Grilled octopus, home-smoked salmon and fried cod fish  
€ 19,90

## First course – Pasta

### **Homemade ravioli “cacio e pepe “ (stuffed with cheese & pepper)**

Asparagus and pecorino cheese  
€ 18,90

### **Cubed carbonara**

carbonara 3 ways: Classic, with crispy bacon, season mushrooms and black truffle.  
€ 19,90

### **Homemade spaghetti with beef fillet...**

Handmade spaghetti with beef fillet, creamed with mushroom sauce and pecorino cheese  
€ 18,90

### **Homemade spaghetti with lobster...**

And cherry tomatoes  
€ 29,90

### **Homemade ravioli ...**

Stuffed with smoked salmon and burrata cheese and creamed with butter and chives  
€ 18,90

### **Vermicelli with octopus ...**

With garlic, oil, chili pepper, cherry tomatoes and pecorino romano cheese  
€ 18,90

## Second course

### **Slowly braised beef cheek...**

With roman style "vaccinara" tomatoes sauce and served with chicory  
€ 27,00

### **Tuscany beef fillet...**

Served with buttered spinach and roasted potatoes  
€ 29,00

### **Lamb medallion ...**

Stuffed with mushrooms on season, served with buttered asparagus and parmesan  
cheese  
€ 26,00

### **Catch of the Day ...**

Encrusted with potatoes, with buttered spinach  
€ 26,00

### **Seabass fillet ...**

Rolled in zucchini and honey mushrooms  
€ 26,00

### **Breaded cod fish...**

Rosemary and chive-breaded cod fish, roasted and served with julienne buttered carrots  
€ 26,00

### **Ad Hoc Selection of Main Course...**

A selection of 2 main courses of your choice  
€ 29,00

# Truffle



*Bianco pregiato*  
— Tuber Magnatum Pico —

*Nero pregiato*  
— Tuber Melanosporum Vitt. —



*Scorzone*  
— Tuber Aestivum Vitt. —

*Marzuolo*  
— Tuber Borchii Vitt. —



*Invernale*  
— Tuber Brumale Vitt. —

*Nero liscio*  
— Tuber Macrosporum Vitt. —

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 different territories of Alba, Aqualagna and Norcia.



ADHOC  
restaurant

## Antipasti

**Burrata cheese, anchovies in olive oil and truffles...**

black truffle € 29,00 – white truffle 45,00

### **Trio of beef fillet tartar...**

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

black truffle € 29,00 – white truffle 45,00

### **Polenta with truffle...**

With mozzarella and mushrooms

black truffle € 29,00 – white truffle 45,00

## **First course – Pasta**

### **Tonnarelli with butter, parmesan...**

black truffle € 29,00 – white truffle 45,00

### **Ravioli with beef fillet...**

black truffle € 29,00 – white truffle 45,00

### **Potatoes gnocchi with lobster...**

black truffle € 38,00 – white truffle 55,00

### **Vermicelli with bacon...**

Pecorino di fossa cheese

black truffle € 29,00 – white truffle 45,00

## **Second course**

### **Slowly braised beef cheek with truffles...**

Served with truffle flan, on velvety cream of egg

black truffle € 38,00 – white truffle 59,00

### **Suckling pig ...**

With cheese and pepper fondue

Served with asparagus salad with truffled balsamic vinegar

black truffle € 38,00 – white truffle 59,00

### **Tuscany beef fillet with truffle ...**

With a fried pumpkin blossom and truffle risotto

black truffle € 47,00 – white truffle 65,00

