



White Truffle Tasting Menu

featuring the White Truffle of Alba

Il cavoletto

Brussels sprout with goat fondue and brown butter

Lo gnocco di patate

Potato *gnocchi* with egg yolk, balsamic vinegar
and *caciocavallo* cheese fondue

Il tortello

Ravioli of roast beef, pumpkin puree, chestnuts
and 36-month-aged parmesan mousse

Il foie gras

Foie gras escalope with Marsala jus and *finferli* mushrooms

Omelette norvégienne

Norwegian omelette sponge cake, vanilla *semifreddo*,
yuzu and mandarin sorbet and burnt meringue

210 euros per person excluding beverage and truffles
Guests may add truffles to each course, they'll be priced by weight (12 euros per gram)



Social dining at Passalacqua

October 17th - Feast of Boiled Meats

October 24th - Polenta Feast

October 31st - Feast of Wild Game

November 7th - Feast of Fowl

November 14th - Feast of Boiled Meats

November 21st - Polenta Feast

December 5th - Feast of Fowl

December 12th - Feast of Wild Game

December 19th - Feast of Boiled Meats

For information and reservations: restaurant@passalacqua.it / +39 031 44311



Feast of Boiled Meats

Starters

Pan-fried meatballs with boiled meat
Local cured meats, mini salamis and dry-cured beef
served with our homemade pickled vegetables

Boiled meats

Medley of boiled meats including
veal headcheese, beef tongue, pork sausage,
stewing hen, oxtail, shoulder chuck, pig's trotter

served with

Boiled potatoes and carrots, onions with balsamic vinegar
Lemon mayonnaise, spicy fruit compote, traditional green sauce,
romesco sauce, pearà sauce, honey sauce and horseradish sauce

Cup of broth

Dessert

Crème caramel bar

250 euros per person excluding beverage



A Polenta Feast

Starters

Cured meats and cheese from Valtellina
served with our homemade pickled vegetables, jams and spicy fruit compote

Crispy polenta with *missoltino* sun-dried and grilled fish

Polenta and...

Polenta served in a traditional copper pot and paired with
sweet *gorgonzola*, sautéed *porcini* mushrooms, fried eggs, red wine braised beef

Polenta uncia, polenta in a traditional copper pot with butter and melted cheese

Dessert

Amor Polenta sponge cake
served with warm marsala custard and vanilla ice cream

250 euros per person
excluding beverage



A Feast of Wild Game

Starter

Venison carpaccio, hazelnut crisp and black truffle

First Course

Tagliatelle pasta with wild boar ragu

Main Course

Hare à la Royale

Dessert

Winter citrus crêpes suzette

250 euros per person
excluding beverage



Festive Feast of Fowl

Starter

Oil-packed guinea fowl served with
our homemade pickled vegetables

First Course

Tortellini with braised meat and vegetables
served in fortified capon broth

Main Course

Organic chicken from the Laura Peri farm roasted with butter
and aromatic herbs and served with baked potatoes,
baked baby onions with balsamic vinegar and herb tubers

Dessert

Viviana's homemade brioche served with warm Marsala custard

250 euros per person
excluding beverage