



## TARTUFO

### A truffle for every season...

#### INVERNO - WINTER

The **White Truffle or "Alba Truffle"** (*Tuber Magnatum Pico*) is at the pick of its season. This precious Truffle comes from the Langhe area of the Piedmont region and, most famously, in the countryside around the city of Alba. Growing symbiotically with oak, hazel or beech and fruiting in autumn, it can reach 12 cm diameter and 500g, though it is usually much smaller. The flesh is pale cream or brown with white marbling. The white truffle market in Alba is busiest in the months of October and November. The record price paid for a single white truffle was set in December 2007, when Macau casino owner Stanley Ho paid US\$330,000 for a specimen weighing 1.5 kg, discovered by Luciano Savini and his dog Rocco.

This is also the season of the **Winter Black Truffle** (*Tuber Melanosporum*) which grows near oak trees. Its season lasts from December to March/April. It grows in the South of France, but also in Spain, Australia and of course Italy, where we get it from every week. It is one of the most loved Truffles because of its intense flavour. More or less round in shape, this Truffle may reach the size of an apple, although its weight does not usually surpass the 60g mark. Its skin bears pyramid-shaped scales and the colour of the flesh changes from grey to a black with fine white veins when mature. A good truffle should be firm to the touch. Its aroma has reminiscences of those of a musky mushroom.

### A family tradition, a love story...

"One cold evening of December '09, we sat at a small restaurant that served the best truffle sandwiches in Italy. Whilst sipping wine and nibbling on the divine sandwiches, we commented that there was nothing like this in Singapore. I think it was that very moment that sparked our passion for Truffles and the desire to create Casa Tartufo. Then we went to Piedmont on a two-week trip. There, we met 'trifolai' — Truffle hunters — and spent a night with them and their dogs, searching for the 'golden mushroom'. During the trip, we made very good and important contacts with the local suppliers. We also visited many wineries in search of the authentic taste of Piedmont wine, without the high prices of the most-known Barolo and Barbaresco. All these years of working in F&B had given me the chance to be acquainted with numerous passionate wine-makers, and it was wonderful to introduce Tammy to them. A few months later, we decided to take a big leap of faith and put our hearts and souls into the conceptualisation of our shared dream: Casa Tartufo. Directly translated as "House of Truffles", we became the first restaurant in Asia (and one of the few in the World) to specialise in this amazing and magical produce. We hope that you will enjoy tasting a piece of our story."

Grazie,

*Alex, Tammy and our 3 little truffle-munchers*



## ANTIPASTI

NT- NO TRUFFLES BT-BLACK TRUFFLES WT-WHITE TRUFFLES

	NT	BT	WT
 <b>CASA BURRATA</b> <i>-serves two or more-</i> The freshest handmade Burrata cheese with a Truffle heart <i>add Parma ham</i>	50	60	80
	19	--	--
 <b>UOVO AL TARTUFO</b> Two organic scrambled or sunny-side-up Eggs, fresh Truffles	--	33	60
 <b>TOMINO CASA</b> Baked Piedmont cheese wrapped in crispy Parma ham, topped with Casa Tartufo's Truffle honey	26	33	--
 <b>ALEX'S CARPACCIO</b> Tajima wagyu beef carpaccio MS8/9, wild Rucola, Parmigiano, Casa's Truffle dressing and fresh Truffles	--	38	65
 <b>CAPELANTE CASA</b> Pan-seared succulent Scallops with our signature Parmigiano & Truffle fondue, smoked Caviar and fresh Truffles	--	35	58

## INSALATA - ZUPPA

<b>RUCOLA</b> Wild rocket with Parma ham, Sicilian cherry tomatoes, shaved Parmigiano, citrus oil and aged Balsamico	27	33	--
 <b>TARTUFATA</b> Signature soup of creamy Porcini Mushroom and fresh Truffles	--	28	55



## PRIMI

NT- NO TRUFFLES BT-BLACK TRUFFLES WT-WHITE TRUFFLES

	NT	BT	WT
 <b>TAJARIN CASA</b> Our signature 28 Egg-yolks thin Noodles with fresh Truffles	--	48	75
 <b>PLIN</b> Piedmont handmade mini-Ravioli, filled with slow braised Wagyu Beef shin, Spinach and Nutmeg, served with their own roasting jus, Porcini mushrooms and fresh Truffles	--	55	80
<b>GARGANELLI</b> Hand-rolled tube-pasta from Emilia Romagna with our amazing Pigeon ragu' from Bresse and aged Pecorino cheese	43	55	--
<b>SPAGHETTI</b> Artisanal Spaghetti with Mazara Red Prawns©, Sicilian cherry Tomatoes, spicy Harissa soffritto and fresh Parsley	43	--	--
 <b>PASTA FREDDA</b> <i>-serves two-</i> Cold Angel-hair Pasta, Truffle & Sea-Urchin emulsion, topped with Scallop ceviche, smoked Caviar, Chives	88	120	148
 <b>RISOTTO AL TARTUFO</b> <i>-pls allow us 25 min cooking time-</i> Decadent Taleggio & Mascarpone Risotto topped with a sunny-side-up Egg and covered with fresh White Truffles <i>add Parma ham</i> <i>add pan-fried foie gras</i>	--	--	85
	19	--	--
	19	--	--



## SECONDI

NT- NO TRUFFLES BT-BLACK TRUFFLES WT-WHITE TRUFFLES

	NT	BT	WT
 <b>COSTATA AL TARTUFO</b>	55	68	90
Beautifully marbled Rib-eye steak, flash char-grilled, with Truffle Butter & signature hand-cut Truffle Fries (250gr AUS Black Angus 200 days grain-fed) <i>add pan-fried foie gras</i>	19	--	--
<b>FIorentina della Casa</b>	200	230	--
T-bone steak from Tuscan breed, seasoned with Casa's own spices and grilled over red-hot coals. It's traditionally served "rare" but we won't judge if you ask for medium. -1kg-			
<b>MILANESE</b>	65	--	--
Pounded Veal chop 'Cotoletta', as large as a pan, crusted with breadcrumbs and topped with seasoned Rucola & Tomatoes			
 <b>MAIALE</b>	--	68	88
Flavourful and tender Snake-River Farm Kurobuta Pork chop, served with sunny-side-up Egg, fresh Truffles and Cherry sauce			
 <b>GAMBERONE</b>	--	60	80
Oven-baked succulent NZ king Prawns with melted Provolone cheese and fresh Truffles <i>-2 pieces-</i>			
<b>BRANZINO</b>	50	--	--
Crispy fillet of line-caught Italian Seabass with creamed Potato and wild Mushrooms in a dense Red Wine reduction			

## CONTORNI

 Our famous Truffle Fries / Rustic Truffle Potato puree	18	26	38
Creamed Spinach 'gratinati' with Provolone cheese	18	--	--
Sautéed Broccoli 'aglio, olio, peperoncino'	16	--	--
Sicilian cherry Tomatoes, Olive Oil and Balsamico	16	--	--