

Antipasti

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 honey mushrooms, with ricotta cheese and asparagus
€ 15,90

Italian cheeses selection...

Our fine selection is made of 5 italian cheeses, served with chestnut honey and fruit mustards
€ 19,90

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

Served with “burrata” buffalo cheese and hand cut prosciutto
€ 16,90

Ad hoc tasting of starters

Beef fillet tartare, roulade with prosciutto and buffalo, 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 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)

On asparagus cream

€ 17,90

Cubed carbonara

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

€ 19,90

Homemade spaghetti with beef fillet...

Handmade spaghetti with beef fillet, creamed with porcini mushroom sauce and pecorino cheese

€ 17,90

Homemade spaghetti with lobster...

cherry tomatoes and basil extra virgin olive oil

€ 29,90

Homemade ravioli ...

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

€ 17,90

Vermicelli with octopus ...

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

€ 18,90



Second course

Slowly braised beef cheek...

With roman style "vaccinara" tomatoes sauce and served with chicory
€ 25,00

Tuscany beef fillet...

Served with buttered spinach and roasted potatoes
€ 29,00

Lamb medallion ...

Stuffed with mushrooms on season, served with asparagus butter and parmesan creamed
€ 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
€ 27,00

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. —

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, ACQUALAGNA AND NORCIA .

Antipasti

Bufalo 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 buffalo 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



Home made dessert

Banana ice cream

Brioche with orange, banana ice cream in basket biscuit

€ 12.00

Passion fruit & chocolate

Served with pistachios ice cream

€ 12.00

Coccolatissimo

Chocolate and coconut mousse with vanilla cream and coconut

€ 12.00

“Ad Hoc” tiramisù

Our “espresso” tiramisù, coffee and black chocolate

€ 12.00

Soft cake roman style

Soaked in dessert wine

€ 12.00

Cheesecake with honey and nuts

€ 12.00