



Antipasti - Starters

Trio of beef fillet tartar...

Hand cutted, with extra virgin olive oil with rosemary and lemon, asparagus mayonnaise and mint yogurt

€ 22,00

"Ad hoc" fried zucchini blossoms...

With ricotta cheese and season mushrooms, with ricotta cheese and asparagus

€ 18,90

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

€ 20,90

Ad hoc tasting of starters

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

€ 22,90

Grilled octopus ...

Served with bean cream, roasted cherry tomatoes and croutons

€ 21,90

Home-smoked salmon...

Vegetable confit, chives mousse and black rise waffle

€ 20,90

Fried cod fish....

Served with asparagus mayonnaise and fresh asparagus salad

€ 19,90

Ad hoc tasting of seafood starters

Grilled octopus, home-smoked salmon and fried cod fish

€ 22,90



First course – Pasta

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

Asparagus and pecorino cheese

€ 20,90

Cubed carbonara

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

€ 20,90

Homemade spaghetti with beef fillet...

Handmade spaghetti with beef fillet, creamed with mushroom sauce and Parmigiano
Reggiano 30 Months aged

€ 19,90

Homemade spaghetti with lobster...

And cherry tomatoes and basil extra virgin olive oil

€ 32,90

Homemade ravioli ...

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

€ 20,90

Vermicelli with octopus ...

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

€ 20,90



Second course

Slowly braised beef cheek...

With roman style "vaccinara" tomatoes sauce and served with chicory
€ 29,00

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
and fried leek
€ 29,00

Catch of the Day ...

Encrusted with potatoes, with buttered spinach
€ 26,00

Seabass fillet ...

Rolled in zucchini and honey mushrooms
€ 29,00

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



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.



Starters

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

black truffle € 33,00 – white truffle 50,00

Trio of beef fillet tartar...

With extra virgin olive oil with truffles, truffle sauce, and truffled balsamic vinegar

black truffle € 33,00 – white truffle 50,00

Polenta with truffle...

With buffalo mozzarella and mushrooms

black truffle € 33,00 – white truffle 50,00

First course – Pasta

Tonnarelli with butter, parmesan and truffle ...

black truffle € 32,00 – white truffle 50,00

Ravioli with beef fillet and truffle ...

black truffle € 32,00 – white truffle 50,00

Potatoes gnocchi with lobster and truffle ...

black truffle € 43,00 – white truffle 59,00

Spaghetti “gricia” style and truffle ...

Crispy bacon, pepper and Pecorino cheese

black truffle € 32,00 – white truffle 50,00

Second course

Slowly braised beef cheek with truffles...

Served with truffle flan, and potatoes truffle quenelle

black truffle € 42,00 – white truffle 65,00

Suckling pig ...

With cheese and pepper fondue

Served with asparagus salad with truffled balsamic vinegar

black truffle € 42,00 – white truffle 65,00

Tuscany beef fillet with truffle ...

With a fried pumpkin blossom and truffle risotto

black truffle € 49,00 – white truffle 69,00