



MOZZARELLA BAR®

**White Truffle Dinner Menu  
November 15, 2011**

**Antipasto**

*Bianco e Nero*

Mozzarella di Bufala Campana DOP with black and white truffles  
extra virgin olive oil

-or-

*Soncino e tartufo bianco*

Mache salad, sea salt, hazelnut dressing, white pepper and white truffle

**Primi**

*Gnocchi alla Fonduta e tartufo bianco*

Potato gnocchi with Valle d'Aosta Fontina fondue and white truffle

-or-

*Tajarin e tartufo bianco*

Taglierini pasta with sage butter, Parmigiano Reggiano and white truffle

**Secondi**

*Carne all'Albese con tartufo bianco*

Steak Tartare with extra virgin olive oil, white truffle and black pepper

-or-

*Uova al Tegame con tartufo bianco*

2 fried eggs, sunny-side up, with sea salt and white truffle

**Dolci**

*Fragole, Gelato e Aceto Balsamico*

Strawberries, cream gelato, and 25-year aged balsamic vinegar

-or-

*Torta Caprese*

Flourless chocolate almond cake

\$85

**Wine pairings**

*Arneis Vietti - Piemonte*

*Barbaresco Produttori del Barbaresco - Piemonte*

*Passito Kantico Tindari - Sicilia*

\$28