



*Chef Giancarlo's suggested wine pairings:*

**2015 PRUNOTTO FIULOT  
BARBERA D'ASTI**  
medium-bodied, very smooth  
**\$11 GLASS | \$45 BOTTLE**

**2013 PRUNOTTO BARBARESCO**  
elegant full body, dry, bold  
**\$20 GLASS | \$90 BOTTLE**

**2014 PRUNOTTO MOMPERTONE  
MONFERRATO (BARBERA/SYRAH)**  
super Piedmonte, medium-full body blend  
**\$12 GLASS | \$48 BOTTLE**

### RISOTTO ALL PARMIGIANA E TARTUFO BIANCO

Creamy risotto with "Parmigiano-Reggiano DOP" and topped with Alba white truffle shavings  
**\$50 HALF | \$85 WHOLE**

### SPAGHETTI CHITARRA PORCINI E TARTUFO BIANCO

Homemade thick spaghetti served with fresh porcini mushrooms, in a creamy "Parmigiano-Reggiano DOP" sauce and topped with Alba white truffle shavings  
**\$55 HALF | \$90 WHOLE**

### PANSOTTI AL FAGIANO CON FEGATO GRASSO E TARTUFO BIANCO

Homemade half-moon ravioli filled with pheasant confit and Ricotta cheese, served with foie gras and Passito wine sauce, topped with Alba white truffle shavings  
**\$50 HALF | \$85 WHOLE**

### SCALOPPINA DI VITELLO AL TARTUFO BIANCO

Veal medallion pan-seared in butter and sage with Parma prosciutto, Fontina cheese, served with white wine reduction sauce and topped with Alba white truffle shavings  
**\$60 HALF | \$98 WHOLE**

Urbani Truffles, the world's leading purveyor of truffles, and Prunotto, one of the oldest and most prominent wineries in Piedmont, are bringing the Alba White Truffle Festival to cities across United States from November 3-12, 2017. For one special week, restaurants will be presenting exclusive menus and dishes showcasing the Alba white truffle paired with wines from Piedmont, including Barolos and Barbarescos, whose vines grow in the same areas where the white truffles are found.

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TARTUFO BIANCO  
D'ALBA