CULTO ITALIANO

IN-HOME PRIVATE DINING

Tartufo Bianco d'Alba

A SIX-COURSE TASTING EXPERIENCE

THE PRIVATE DINING EXPERIENCE

Enjoy a six-course Italian tasting menu prepared and served in your home, with handmade pasta, chef-guided courses and **Alba white truffle** shaved tableside.

THE WHITE TRUFFLE OF ALBA

Celebrated in Piedmont, Italy, Tuber magnatum Pico is a prized seasonal delicacy, treasured for its intense fragrance and earthy, garlicky notes. Delicate shavings bring extraordinary aroma to warm eggs, buttered pasta and creamy risotto.

BENVENUTO

Bignè al Parmigiano

Warm savory choux with Parmigiano Reggiano cream, shaved **Alba white truffle** & crispy Prosciutto di Parma.

ANTIPASTO

Uovo Morbido, Fonduta e Tartufo Bianco

Soft-cooked egg, potato purée, fresh **Alba white truffle** & 24-month-aged Parmigiano Reggiano Vacche Rosse fonduta.

PRIMO

Tajarin al Burro e Tartufo Bianco

Handmade egg-yolk pasta, cultured butter, fresh **Alba white truffle** & 24-month-aged Parmigiano Reggiano Vacche Rosse.

RISOTTO

Risotto al Parmigiano e Tartufo Bianco

Carnaroli rice, fresh **Alba white truffle** & 24-month-aged Parmigiano Reggiano Vacche Rosse.

SECONDO

Filetto di Manzo al Barolo

Beef tenderloin, Barolo reduction, seasonal vegetables & cauliflower purée with **Alba white truffle**.

DOLCE

Panna Cotta alla Vaniglia

Vanilla bean panna cotta, pear compote & hazelnut crumble.

YOUR HOME. OUR CHEF. AN UNFORGETTABLE EVENING.

A private chef experience by Chef Corrado Cervelli

Inquire for pricing

RESERVATIONS & INQUIRIES

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www.cultoitaliano.com

Pricing and fresh **Alba white truffle** *availability confirmed with your personalized quote.*