

# *a Mare*

## TRUFFLE MENU 2022

### ASSAGGINI

#### **Gnocco fritto con taleggio e tartufo nero \$18**

*Deep fried pizza filled with taleggio cheese,  
topped with truffle pecorino cream and shaved Australian black truffle*

### ANTIPASTI

#### **Filetto di vitello al tartufo nero \$45**

*Roasted veal eye fillet carpaccio, burrata,  
topped with freshly shaved Australian black truffle*

### PRIMI

#### **Tagliolini al tartufo nero \$48**

*Egg tagliolini, truffle pecorino,  
topped with freshly shaved Australian black truffle*

### SECONDI

#### **Galletto ai funghi e tartufo nero \$64**

*Butterfly charcoal spatchcock, mushroom and truffle jus,  
topped with freshly shaved Australian black truffle*

### CONTORNI

#### **Cavolfiore e tartufo nero \$21**

*Roasted cauliflower, truffle butter,  
topped with freshly shaved Australian black truffle*

### DOLCI

#### **Gelato fior di latte con tartufo nero \$31**

*Fior di latte gelato  
Served with extra virgin olive oil,  
topped with freshly grated Australian black truffle*

*Should you have any special dietary requirements or allergies, please inform your waiter.  
We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens,  
we cannot guarantee completely allergy-free dining experiences.*

*Please note a 0.85% surcharge applies for all credit card transactions. A 10% surcharge applies  
on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday  
falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.*