

benedetto

Featuring Alba White Truffles

Warm semolina cakes with stracciatella, crispy prosciutto and squash crema **\$25**

Slow roasted veal with granarosu, olive oil, sea salt and fresh alba truffles **\$75**

Local duck egg 'al tegamino' with soft polenta **\$68**

Agnolotti alla fonduta (traditional filled pasta with fontal, egg yolk and cream) **\$75**

Grilled bone-in prime beef ribeye with black garlic bagna cauda, salsa verde and seasonal vegetable contorno, for two (24oz) **\$195**

Alba white truffle gelato with vanilla shortbread and pine nut anglaise **\$25**

Kindly inform your server if a guest in your party has any food related allergies. Consuming raw, rare or unpasteurized foods may cause health concerns for some people.