**TARTUFO & FUNGHI**

**A TRUFFLE POP-UP RESTAURANT AT MANZO**

**TARTUFO SUPPLEMENT**

|$50 | $70/16 grams
Add Fresh White Truffles d’Alba from Urbani Truffles to Any Dish

**TARTUFO AL TAVOLO**

|$5 | Purchase Whole White Truffles d’Alba from Urbani Truffles for Your Table

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**LITTLE KNOWN FACTS ABOUT ITALIAN TRUFFLES**

Revered as culinary gold, truffles are tubers that only grow underground in the wild during a few months per year. White truffles are the rarest variety.

**White Truffle (Tuber Magnatum Pico)**
- **Region**: Italy
- **Season**: September 1 – December 31

**Yellow Truffle (Tuber Aestivum)**
- **Region**: Italy
- **Season**: March 10 – May 10

**ABOUT URBANI TRUFFLES**

Founded in 1850 in Umbria, the company is run by the original families. Il Re del Tartufo or the King of Truffles, Urbani is unrivaled in the industry.

**Urbani Truffles**
- Founded by the company founders. Il Re del Tartufo or the King of Truffles, Urbani is unrivaled in the industry.
- Founded in 1850 in Umbria, Urbani is led by brothers Paolo and Bruno Urbani, direct descendants of the company founders.
- White truffles are found in very few areas in Northern Italy where the regional dialect for “pinch,” which is how the pasta is made. Experience the flavors of Piemonte by adding fresh truffles to this dish.

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**PROSCIUTTO | AIR, SALT & TIME**

**ITALIA**
- Prosciutto San Daniele DOP
- Prosciutto di Parma DOP
- Prosciutto Toscano DOP
- Prosciutto Di Parma DOP
- Prosciutto di San Daniele DOP

**USA**
- American Acorn Fed Prosciutto

**HOUSEMADE**
- Prosciutto Cotto
- Porchetta
- Testa Calabrese
- Housemade Tegelle

**NOSE TO TAIL**
- We receive one whole pig and one whole cow every week from our producers. Cuts and preparations change every night, based on availability and our Chef’s daily inspiration.
- Please ask your server about tonight’s selection.

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**LITTLE KNOWN FACTS ABOUT ITALIAN TRUFFLES**

White truffles are found in very few areas in Northern Italy, most famously in the forests of Piedmont where the regional dialect for “pinch,” which is how the pasta is made.

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**FROM THE BUTCHER ROOM**

**FOR ONE**
- 20oz Steak from Diamond Creek Ranch 58
- Wagyu Skirt Steak 32
- Boz Steak from Snake River Ranch 39

**FOR TWO**
- 28-Day Dry Aged Tomahawk 40oz Diamond Creek Ranch Dry Aged Ribeye 145
- Bistecca alla Fiorentina Diamond Creek Ranch 40oz Porterhouse, Tuscan Olive Oil & Herbs 145
- STeAK | Diamond Creek Ranch, KS |
- Espresso is served from Diamond Creek Ranch, Kansas, where the USDA Prime Black Angus cattle are raised on pastures without antibiotics, added hormones, or artificial ingredients.

**CONTRONI**

**Mixed Mushrooms & White Truffle Butter** 18
- Roasted Brussels Sprouts 9
- Polenta & Parmigiano Reggiano DOP 10
- Olive Oil Smashed Potatoes 9
**VERMOUTH COCKTAILS**

While vermouth was traditionally used for medicinal purposes, its true claim to fame is as an aperitif and key ingredient to many classic cocktails.

**ROSSI**

Casato Martellotti Classico
Vanilla, Orange, Rhubarb 9
Carpago Antica Formula
Vanilla, Citrus, Rosso, Clove 9
Contrasto
Orange Citrus, Cinnamon, Bay Leaf 10
Mancino Amaro
Myrth, Juniper, Clove, Rhubarb 12
Mancino Verno
Black Cherry, Rhubarb, Chocolate 60
Antica Terino
Rosemary, Thyme, Orange Creamsicle 9
Scarpa
Angostura, Cardamom, Clove 13
Cocchi
Cocoa, Bitter Orange, Carpath, Rosemary 12
Rovero
Organic, Bay Leaf, Orange, Saffron, Nutmeg 11
Carlo Alberto Riserva
Cherry, Mint, Warm Spices 12
Alessio
Berry, Dried Herbs, Citrus, Spice 10
Del Professore
Eucalyptus, Cola, Chocolate Covered Strawberries, Vanilla 10
Montezoro
Plum, Dried Herbs, Black Cherry Preserves 10

**BIANCHI**

Mauro Vergano
Thyme, Marjoram, Basil 14
Alexis
Lemon Peel, Ginger, White Flower 9
Berto
White Flower, Vanilla, Cinnamon, Ras 6
Scarpa
Cardamom, Chamomile, Cardamom, Anise 13
Borgogno
Saffron, Vanilla, White Flower, Nutmeg 11
Montanaro
Lemon Peel, White Flower, Chamomile 8
Carlo Alberto Riserva
Ginger, Sage, Rose 12
Rovero
Chamomile, Ginger, Bergamot 11

**CHINATI**

Alexis
Red and Black Fruit, Herbal, Slightly Tannic 10
Mancino
Blackberry, Bitter, Rhubarb 20
Cocchi ‘Topo Teatro’
Bitter Orange, Anise, Rhubarb 13
Mancino Bianco Arbuti
Citrus, Chamomile, Elderflower 12
Carpago ‘Punt e a Mio’
Toftee, Cloves, Quina 9

**USA**

(WESTERN/NON-TRADITIONAL)
Hamm & Sons, St. Rinear White Rose
Grapefruit, Pome, Lavender, Frankincense, Oregon 10
Hammer & Sons, L’alforque NV
Black Curcuit, Cedar, Chocolate, Turmeric, Oregon 10
Uncouth Vermouth, Hops NV
Goseberry, Olive Brine, Senarium, Allspice, Brooklyn 20
Immune, Bitterwermethed Chamomile, Elderflower, Clove, Tangerine, Basil, Oregon 11
Channing Daughters Winery, Vermino
Vermouth Variation Two
Thai Green Chili Peppers, Jalapeno, Tarragon, Cucumber, Long Island, NY 15
Channing Daughters Winery, Vermino
Vermouth Variation Two
Crisp & refreshing pale lager | 7.1% abv 7 oz
Birra del Borgo Perle ai Porci
A stout brewed with fresh unshucked oysters | 5.2% abv 12 oz

**BOTTIGLIA**

Mortori La Rossa
Caramel & spice, Pleasantly bitter finish | 7.2% abv 7.1 oz
Dogfish Head Pound Ale
Rich, caramel colored IPA, continuously hopped for 90 minutes | 9.9% abv 10 oz
Baladin Sidro
Artisan cider spontaneously fermented with wild yeast | 4.5% abv 12 oz

**BIRRA**

Baladin Wayan
Spiced Saison | 5.8% abv 10 oz
Dogfish Head Pound Ale
Brewed with pumpkin meat, brown sugar, and spices 7.5% abv 9 oz
Peroni Nastro Azzurro
Crisp & refreshing pale lager | 5.1% abv 7 oz
Birra del Borgo Perle ai Porci
A stout brewed with fresh unshucked oysters | 5.2% abv 12 oz

**SIGNATURE COCKTAILS**

La Vacanza
Passion Fruit, St. Germain Elderflower Liqueur, Prosecco 14
Aperol Fizz
Aperol, Vanilla, Lemon, Egg White, Orange Blossom, Club Soda 14
Mambo Mule
Makers Mark Bourbon, Lemon, Ginger, Honey, Lucris
Chinotto Italian Soda, Cherries 16
6 of Elea
Tito’s Vodka, Montenegro Ammo, Earl Grey Tea
Scappi’s Lavender Cotton, Lemon 16
The Colussi
Hendrick’s Gin, Modified Cucumber, Nardini Acqua di Cedro, Lime 15
Orange Vecchio
Herradura Reposado Tequila, Luxardo Cherry, Solerno Blood Orange, Grapefruit, Campana, Salt 16

**COREWIN WINES**

Core winen uses cutting edge technology to access and pour wine from a bottle without having to open the cork.

**VINI BY THE GLASS**

SPLUMANTI
Prosecco ‘Ballerina’ Seradina & Vidotto NV, Veneto 13
Trento Blu-Ferrari NV, Trento Alto Adige 16
Franciacorta Rose Brut ‘Flamingo’ Monte Rossa NV, Lombardia 22
Chardonnay, Pinot Nero

BIANCHI
Gavi Fontanafredda 2016, Piemonte 13
Pinot Grigio Le Vigne di Zami 2016, Friuli Venezia Giulia 14
Falanghina ‘Caldara’ Bellus 2016, Campania 15
Riesling ‘Era Ora’ Borgogno 2015, Piemonte 17
‘Espa Bianca’ Bastianich 2014, Friuli Venezia Giulia 18
Chardonnay, Sauvignon, Pinot

ROSSI
Centersimmo Ancarum 2015, Emilia-Romagna 14
Barbetta di Albis Borgogno 2014, Piemonte 15
Montepulciano d’Abruzzo Fiano 2015, Abruzzo 15
Primativa Masseria San Magno 2015, Puglia 16
Frappato COS 2016, Sicilia 17
‘Pioggia’ Serafino & Vidotto 2013, Veneto 18
Cabernet Sauvignon, Cabernet Franc, Merlot

ROSATI
Refuso Bastianich 2016, Friuli Venezia Giulia 13
Nebbiolo ‘Rosa Vittoria’ Castello di Santa Vittoria NV, Piemonte 14

ROSSI
Montefalco Rosso Toscana 2011

SOMMELIER’S PICK

Montefalco Rosso Tenuta Lonelli 2011, Umbria 16

Agnolico, ‘Naxis’ Vittorio De Conciliis 2007, Campania 17
Corvina, ‘La Poja’ Allegrini 2010, Veneto 23
Barolo ‘La Rossa’ Fontanafredda 1996, Piemonte 27

**E’ SEMPRE L’ORA DEL VERMOUTH**

An aromaticized, fortified wine flavored with various botanicals, roots, barks, flowers, seeds, herbs, and spices.

**VERMOUTH**

Negroni Bianco
Bulldog Gin, Alessio Vermouth Bianco, “House Secret,” Orange Bitters 15
Rum Manhattan
Carpago Antica Formula Vermouth Rosso, Ron Zacapa, Angostura Bitters 16
Americano
Rovero Vermouth di Torino Rosso, Campari, Soda Water 14
Rosmarino Martini
Titto’s Vodka, Borgogno Vermouth Bianco, Rosemary Simple, Lemon 15
Caffe Negroni
Greenhook Gin, Campari, Bortgetti Espresso Liquore, Nocello Orange, Walnut Bitters 16

**Boulevardier**

Martelli Vermouth Rosso, Bullet Bourbon, Campari 16
Rum Spezan
Flor de Cara Rum, Ancho Reyes, Chili Liqueur, Cardamom Simple, Carlo Alberto Riserva Vermouth, Lime 16
Montanaro Spritz
Montanaro Vermouth di Torino Bianco, Montanaro Bitter, Saffron, Flor Prosecco 15
Delizia di Morlaco
Nerestini Gin, Luxardo Sangue di Morlaco Chili Liqueur, Flor Prosecco, Lemon 15
Baci di Nette (served Hot)
Disacamo Amarottto, St. Elizabeth Aligiose Dram, Lemon, Honey, Ginger 16

**La Vescana**

Passion Fruit, St. Germain Elderflower Liqueur, Prosecco 14
Aperol Fizz
Aperol, Vanilla, Lemon, Egg White, Orange Blossom, Club Soda 14
Mambo Mule
Makers Mark Bourbon, Lemon, Ginger, Honey, Lucris
Chinotto Italian Soda, Cherries 16
6 of Elea
Tito’s Vodka, Montenegro Ammo, Earl Grey Tea
Scappi’s Lavender Cotton, Lemon 16
The Colussi
Hendrick’s Gin, Modified Cucumber, Nardini Acqua di Cedro, Lime 15
Orange Vecchio
Herradura Reposado Tequila, Luxardo Cherry, Solerno Blood Orange, Grapefruit, Campana, Salt 16

**La Stazione**

L’Adriatica
Buffalo Bilt, Varnelli Amaro dell’Eborarle, Clove, Star Anise, Cinnamon, White Truffle Sugar Rum 19

**NEAT**

AN APERITIF AND KEY INGREDIENT TO MANY CLASSIC COCKTAILS.