**TARTUFI & FUNGHI**

**TARTUFO AL TAVOLO**

Add Fresh Shaved Truffles to Any Dish
- Black Winter Truffles: $30
- White Truffles: $55

Purchased Whole Truffles for Your Table
- Black Winter Truffles: $12/oz (minimum of 15g)
- White Truffles: $70/oz

Urban Truffles will be shaved tableside.

**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 TRUFFLE**
- Tuber aestivum
- **Region:** Umbria
- **Season:** September 1 - December 31
- **Flavor profile:** Earthy and robust
- **Its growing season is mainly found in the forests of the Province town of Alba.**

**BLACK WINTER TRUFFLE**
- Tuber melanosporum
- **Region:** Piemonte
- **Season:** November 15 - February 28
- **Flavor profile:** Earthy and robust
- **Outsides grown in areas with cool winters, damply warm springs and this summer's ideal soil are well shaved and robust.**

**ABOUT URBANI TRUFFLES**

Founded in 1850 in Umbria, Urbani is led by brothers Paolo and Bruno Urbani, direct descendants of the company founders. Il Re del Tartufo or the King of Truffles, Urbani is unrivaled in distribution of the admired tuber and is trusted with the distribution of fresh truffles.

**TARTUFI & FUNGHI**

White truffles are most famously found in the forests of the Umbrian Province town of Alba.

**TRUFFLE POP-UP RESTAURANT AT MANZO**

Urbani Truffles will be shaved tableside at Manzo.

**SUPPLEMENT**

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**VERMOUTH COCKTAILS**

Vermouth was traditionally used for medicinal purposes, its true charm to lassos is an age-old key ingredient to many classic cocktails.

<table>
<thead>
<tr>
<th>Vermouth Cocktail</th>
<th>Notes</th>
</tr>
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<tbody>
<tr>
<td><strong>Negroni Bianco</strong></td>
<td>Bulldog Gin, Alessio Vermouth Bianco, “House Secret”, Orange Bitters</td>
</tr>
<tr>
<td><strong>Boulevardier</strong></td>
<td>Montebello Vermouth Rosso, Bullet Bourbon, Campani</td>
</tr>
<tr>
<td><strong>Americano</strong></td>
<td>Carpano Antica Formula Vermouth Rosso, Ron Zacapa, Angostura Bitters</td>
</tr>
<tr>
<td><strong>Rovero Vermouth di Torino Rosso, Campari, Soda Water</strong></td>
<td>14</td>
</tr>
<tr>
<td><strong>Rosmarino Martini</strong></td>
<td>Trio’s Vedda, Borgogno Vermouth Bianco, Rosemary Simple, Lemon</td>
</tr>
<tr>
<td><strong>Caffe Negroni</strong></td>
<td>Greenbrook Gin, Campari, Borghetti Espresso Liqueur, Nocello Walnut, Orange Bitters</td>
</tr>
<tr>
<td><strong>E’ SEMPRE L’ORA DEL VERMOUTH</strong> – “It’s always Vermouth Hour” (Italian Proverb)</td>
<td></td>
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**ROSSI**

- Casa Martelletti Classico
- Vanilla, Orange, Rhubarb 9
- Farmona Montepulciano d’Abruzzo 2014, Barone Ricasoli 10
- riesling alteni di brassica 2014, Gaja 2014, 9%
- carpineto vino rosé 2013, Massican “Il Vermouth di Friulano” 2013

**BIANCHI**

- Carpano Antica Formula Vermouth Rosso, Bacardi Lite Rum, Caballito
- Flor Prosecco, Ron Zacapa, Orange Bitters |
| **La Vacanza** | Passion Fruit, St. Germain Elderflower Liqueur, Prosecco |
| **Delizia di Molacco** | Neversink Gin, Lavado Sanguis di Molacco Cherry Liqueur, Flor Prosecco, Lemon |
| **Negroni Bianco Ambrato** | 10 |
| **Montanaro** | Slightly Tannic 10 |
| **Red and Black Fruit, Herbal, Slightly Tannic** | 10 |
| **Blackberry, Bitter, Rhubarb** | 20 |

**CHINATI**

- Alesio
- Blackberry, Bitter, Rhubarb 20
- Cocehis ‘Dopo Teatro’ Bitter Orange, Anise 13
- Mancino Bianco Ambrato, Citrus, Chamomile, Elderflower 12
- Carpano ‘Punt e Mes’ Toffo, Claves, Quinn 9

**BIANCHI**

- Carlo Alberto Riserva
- Black Cherry, Raisin, Chocolate 60
- Mancino Vecchio
- Mancino Amaranto
- Contratto
| **La Vacanza** | Passion Fruit, St. Germain Elderflower Liqueur, Prosecco |

**SIGNATURE COCKTAILS**

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<td>Prosecco ‘Bollino’</td>
<td>Sorbillo &amp; Vidotto NV, Veneto</td>
</tr>
<tr>
<td>Trento Brut Ferrari NV, Trento Alto Adige</td>
<td>16</td>
</tr>
<tr>
<td>Franciacorta Rose Brut ‘Flamingo’</td>
<td>Mone Rossa NV, Lombardia</td>
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**BIANCHI**

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<tbody>
<tr>
<td>Baladin Wayfar Spiced Season</td>
<td>5.8% abv, 10 oz</td>
</tr>
<tr>
<td>Dogfish Head Nantucket</td>
<td>Belgian style white ale brewed with orange, lemongrass, and peppercorn 4.8% abv, 12 oz</td>
</tr>
<tr>
<td>Peroni Nastro Azzurro</td>
<td>5.1% abv, 7 oz</td>
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**BOTTLIGLIA**

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<tr>
<td>Moretti La Rossa</td>
<td>Caramel &amp; spice, Pleasantly bitter finish</td>
</tr>
<tr>
<td>Dogfish Head 90 Minute IPA</td>
<td>Rich, caramel colored IPA, continuously hopped for 90 minutes 7% abv</td>
</tr>
<tr>
<td>Baldari Saldo</td>
<td>Artisan cider spontaneously fermented with wild yeast 4.5% abv</td>
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**CORAVIN WINES**

<table>
<thead>
<tr>
<th>Coravin</th>
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<tbody>
<tr>
<td>Coravin, ‘La Poja’</td>
<td>Allegagione, Veneto</td>
</tr>
<tr>
<td>Barolo ‘La Rossa’</td>
<td>Fontanafredda 1996, Piedmont</td>
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**VINI BY THE GLASS**

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**BIANCHI**

- Gavi Fontanafredda 2016, Piemonte
- Pinot Grigio La Vigne di Zamis 2016, Friuli Venezia Giulia

**ROSSI**

- Barbera d’Alba Borgogno 2014, Piemonte |
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**SOMMERLIEGER’S PICK**

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<td>Primitivo Mascara San Magno 2015, Puglia</td>
<td>16</td>
</tr>
<tr>
<td>Amarone della Valpolicella Seralfin &amp; Vidotto 2013, Veneto</td>
<td>20</td>
</tr>
<tr>
<td>Brunello di Montalcino Alla Poggio Salsa 2012, Toscana</td>
<td>24</td>
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**PPF 101**

Directed by Vermouth expert Davide Pinto with the help of mixologist Michele Masuelli and in collaboration with Sasha Beverage Director Alex Lane, our extensive Vermouth program features over 30 different Vermandos and 10 cocktails made with Vermouth. Davide’s meticulously crafted cocktails are unique thanks to his anthropological fascination with the stories behind them. For each creation, he digs deep into his inspiration’s past, learning the history and tradition of each ingredient.

While vermouth was traditionally used for medicinal purposes, its true charm to lassos is an age-old key ingredient to many classic cocktails.