



TARTUFO

A truffle for every season...

This is the season of the "Summer Black Truffle" (*Tuber Aestivum Vittadini*) which ends around August/September. The truffle grows in the central region of Italy, (where we get it from weekly), and can also be found in France and Spain. More or less round in shape, this Truffle may reach the size of an apple, although its weight does not usually surpass the 60g mark. Their brown or black outer skin (*peridium*) forms pyramidal warts about 3 to 9 mm wide, resembling rough bark. Its flesh has a pale hazel colour. A good truffle should be firm to the touch. Its aroma is reminiscent of musky mushrooms and hazelnuts.

a family tradition, a love story...

"One cold evening of December '09, we sat at a small restaurant that served the best truffle sandwiches in Italy. Whilst sipping wine and nibbling on the divine sandwiches, we commented that there was nothing like this in Singapore. I think it was that very moment that sparked our passion for Truffles and the desire to create Casa Tartufo. Then we went to Piedmont on a two-week trip. There, we met 'trifolai' — Truffle hunters — and spent a night with them and their dogs, searching for the 'golden mushroom'. During the trip, we made very good and important contacts with the local suppliers. We also visited many wineries in search of the authentic taste of Piedmont wine, without the high prices of the most-known Barolo and Barbaresco. All these years of working in F&B had given me the chance to be acquainted with numerous passionate wine-makers, and it was wonderful to introduce Tammy to them. A few months later, we decided to take a big leap of faith and put our hearts and souls into the conceptualisation of our shared dream: Casa Tartufo. Directly translated as "House of Truffles", we became the first restaurant in Asia (and one of the few in the World) to specialise in this amazing and magical produce. We hope that you will enjoy tasting a piece of our story."






Grazie,

Alex, Tammy and our 3 little truffle-munchers




ANTIPASTI

NT- NO TRUFFLES BT-BLACK TRUFFLES

	NT	BT
 CASA BURRATA <i>-serves two or more-</i> The freshest handmade Burrata cheese with a Truffle heart <i>add Parma ham</i>	50	58
 UOVO AL TARTUFO Scrambled or sunny-side-up organic eggs with fresh Truffles		30
 ALEX'S CARPACCIO Tajima wagyu beef carpaccio MS8/9, wild Rucola, Parmigiano, Casa's Truffle dressing and fresh Truffles		35
 TOMINO CASA Baked Piedmont cheese wrapped in crispy Parma ham, topped with Casa Tartufo's Truffle honey	26	31
 CAPELANTE CASA Pan-seared succulent scallops with our signature Parmigiano & Truffle fondue, fresh Truffles and smoked caviar		34

INSALATE & ZUPPA

NT- NO TRUFFLES BT-BLACK TRUFFLES

	NT	BT
RUCOLA Wild rocket salad, Parma ham, Parmigiano, Sicilian cherry tomatoes, citrus oil and aged Balsamico	27	32
PORCINI Crispy Porcini mushrooms, garden salad, pickled red onions, Balsamico dressing	26	
 TARTUFATA Our signature soup of creamy Porcini mushrooms	21	26



PRIMI

NT- NO TRUFFLES BT-BLACK TRUFFLES

	NT	BT
 TAJARIN CASA Our signature 28 egg-yolks thin noodles with fresh Truffles		45
PAPPARDELLE Hand-cut wide pasta ribbons with spicy Chorizo in a rich wild mushroom sauce, finished with aged Manchego	36	46
TORTELLINI Artisan veal Tortelli, like in Modena, with Porcini mushrooms in Parmigiano Reggiano cream	38	48
RIGATONI Homemade tube-pasta with authentic Bolognese meat Ragù and Parmigiano	35	
CAPELLINI Angel-hair pasta with Mazara© Red Prawns (bisulphate-free), Sicilian cherry tomatoes, spicy Harissa sauce, fresh parsley	43	
 PASTA FREDDA <i>-serves two-</i> Cold Angel-hair Pasta, Truffle & Sea-Urchin emulsion, topped with Scallop ceviche, smoked Caviar, Seaweed, Chives	88	98
 RISOTTO CASA Our signature Sea-Urchin & black Truffle Risotto	48	58




SECONDI

NT- NO TRUFFLES BT-BLACK TRUFFLES

	NT	BT
 COSTATA AL TARTUFO Beautifully marbled rib-eye steak, flash char-grilled, with Truffle butter & signature hand-cut Truffle fries (250gr AUS Black Angus 200 days grain-fed) <i>add pan-fried foie gras</i>	51	61
	18	
 FIorentina DELLA CASA T-bone steak from Tuscan breed, seasoned with Casa's own spices and grilled over red-hot coals. It's traditionally served "rare" but we won't judge if you ask for medium. -1kg-	198	218
 MILANESE Pounded veal chop 'cotoletta', as large as a pan, crusted with bread crumbs and topped with seasoned rucola & tomatoes	62	72
 MAIALE Flavourful and tender Snake-River Farm Kurobuta pork chop, served with sunny-side-up egg, fresh Truffles and cherry sauce		65
GAMBERONE Roasted succulent NZ king prawns with Sicilian broccoli 'arriminati', garlic-lemon zabaione and a touch of caviar	49	59
BRANZINO Grilled fillet of line-caught Italian seabass with garlicky sautéed spinach and Sicilian lemon vinaigrette	47	

CONTORNI

 -our famous Truffle Fries	- baked spinach with four cheeses
-Sicilian cherry tomato salad	- sautéed broccoli 'aglio, olio, peperoncino'