

Calice
Tivoli

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*People who love to eat
are always the best people"*

(Julia Child)

Truffle Tasting Experience

TASTING MENU - PER PERSON

40.00 €

Available exclusively for dinner from Monday to Thursday.

A journey through seven courses celebrating the unmistakable aroma and flavor of seasonal black truffle.

The black truffle is the guiding thread of this tasting experience, enhancing its aromatic richness and versatility through a balanced play of textures and contrasts.

CARPACCIO

Trentino-style "carne salada" carpaccio with truffle mayonnaise and seasonal black truffle (tasting portion).

MINI CUBRIE

Phyllo pastry cube filled with melted cheese, walnuts, and seasonal black truffle.

MINI BEEF TARTARE

Italian-style adult beef tartare seasoned with oil, salt and pepper and seasonal black truffle.

POACHED EGG

Poached egg with Parmigiano cheese fondue and seasonal black truffle.

TAGLIATELLA

Homemade tagliatelle with hand-cut veal white ragout and seasonal black truffle (tasting portion).

CHEF'S MAIN COURSE

A main course created by our Chef, inspired by creativity and the finest seasonal ingredients, always enriched with black truffle.

TARTUFONE

Chocolate chantilly truffle dessert with rum-soaked sponge cake and bitter cocoa.



WINE PAIRING

20.00 €

With the wine pairing option, our sommelier will guide you through four selected wines designed to enhance each course of the tasting menu.



AVAILABLE EXCLUSIVELY FOR DINNER FROM MONDAY TO THURSDAY
(EXCLUDING FRIDAY, SATURDAY, AND SUNDAY).

ALL DISHES ARE SERVED IN TASTING PORTIONS. CRAFTED TO FULLY
EXPERIENCE THE JOURNEY OF FLAVORS.

SERVICE IS INCLUDED - BEVERAGES NOT INCLUDED.

Starters

Menu

GRILLED POLENTA	10,00 €
Grilled polenta crostini with broccoli and crispy guanciale.	
CUBRIE	11,00 €
Cube of phyllo pastry with a heart of melted cheese, honey and walnuts.	
Seasonal black truffle variation. (+ 3,00 €)	
POACHED EGG	12,00 €
Poached egg with Parmigiano cheese fondue and seasonal black truffle.	
CARPACCIO	13,00 €
Thinly sliced Trentino "carne salada" served with saffron mayonnaise and grana cheese.	
BEEF TARTARE	15,00 €
Italian-style adult beef tartare seasoned with oil, salt and pepper and quail egg.	
Seasonal black truffle variation. (+ 3,00 €)	

Our Charcuterie Selection

BUFALA AND PROSCIUTTO	13,00 €
Buffalo mozzarella cheese and prosciutto (cured ham).	
COLD CUTS BOARD	13,00 €
Our charcuterie board.	
CHEESE BOARD	15,00 €
Our cheese platter.	
SELECTION OF COLD CUTS AND CHEESES	18,00 €
Our selection of charcuterie and variety of cheese (for 2 people).	
IBERIAN CHARCUTERIE BOARD	20,00 €
Paleta Ibérica and Chorizo salami (for 2 people).	

Our Pastas

CALICETTI 12,00 €

Pasta made with water and flour, served with a creamy Grana Padano sauce, cherry tomatoes, and basil.

AMATRICIANA 13,00 €

Tonnarello pasta with classic Amatriciana sauce.

FETTUCCINA 15,00 €

Fettuccina with "Porcini" mushrooms.

Seasonal black truffle variation. (+ 3,00 €)

TAGLIATELLA 18,00 €

Tagliatella with hand-cut veal white ragout and seasonal black truffle.

Our Risotto Selection

PUMPKIN AND ROSEMARY RISOTTO 16,00 €

Risotto with Pecorino fondue, roasted pumpkin, rosemary, and crumbled amaretti cookies.

TRUFFLE RISOTTO 18,00 €

Butter-creamed risotto with seasonal black truffle.

*"Life is a combination of
Pasta and Magic!"*

Federico Fellini
(Film Director)

Main Courses

GRANDMA'S MEATBALLS 12,00 €
Meatballs in tomato sauce with crispy bread, Parmesan, and basil.

SECRETO IBÉRICO 16,00 €
Iberico pork "Secreto" skewer, slow-cooked with Demi-Glace and sautéed chicory.

Seasonal black truffle variation. (+ 3,00 €)

PORK SHANK 18,00 €
Glazed pork shank with roasted potatoes.

BEEF CHEEK 20,00 €
Braised beef cheek on potato purée with purple potato chips.

BEEF 6,00 €/100g
Beef rib steak / Fiorentina (market weight).

PREMIUM "DRY AGED" BEEF 9,00 €/100g
Premium dry-aged beef rib steak / Fiorentina (market weight).

From the Vegetable Garden

SAUTÉE VEGETABLES 6,00 €
Sautéed vegetable (garlic, oil, and chili).

SOUR VEGETABLES 6,00 €
Sour vegetables.

MIXED SALAD 6,00 €
Mixed salad.

MIXED WOK-VEGETABLES 6,00 €
Wok mixed vegetables in soy sauce.

ROASTED POTATOES 6,00 €
Roasted potatoes



TIRAMISU'	6,00 €
The Chef's "tiramisù".	
SICILIAN CANNOLO	6,00 €
Cannolo with ricotta and pistachios.	
SWEET TREATS	6,00 €
Selection of artisanal cookies with mascarpone cream and bitter cocoa.	
APPLE CAKE	7,00 €
Apple cake with vanilla ice cream and cinnamon crumble.	
SWEET TRUFFLE	7,00 €
Chocolate chantilly truffle with rum-soaked sponge cake and bitter cocoa.	

*All you need is love. But a
little chocolate every now and then
doesn't hurt.*

*Charles M. Schulz,
(fumettista statunitense creatore dei Peanuts)*

Bread

BREAD AND SERVICE	2,00 €
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Beverage

STILL WATER (0.75 LT)	2,00 €
SPARKLING WATER (0.75 LT)	2,00 €
BOTTLED MINERAL WATER (0.50 LT)	3,00 €
COCA COLA (0.33 LT)	3,00 €
CHINOTTO (0.33 LT)	3,00 €
SCHWEPPES (0.20 LT)	3,00 €
CRODINO (0.20 LT)	3,00 €
ORANSODA (0.20 LT)	3,00 €
LEMONSODA (0.20 LT)	3,00 €
TONIC WATER FEVER-TREE (0.20 LT)	3,00 €

Coffee

COFFEE	2,00 €
DECAFFEINATED COFFEE	2,00 €
GINSENG	2,00 €

For any information on substances and allergens it is possible to consult the specific documentation which will be provided, upon request, by the service staff (EU Reg. 1169/2011).

The fish intended to be consumed raw or practically raw has been subjected to preventive reclamation treatment in compliance with the requirements of EC Regulation 853/2004, annex III, section VIII, chapter 3, letter D, point 3.