

\$185 prix fixe



\$75 wine pairing

849 AVENUE OF THE AMERICAS — NEW YORK NY 10001 — TEL. 212-201-4065 — LAMICO.NYC

White Truffle Dinner

featuring White Truffles from Tuscany

amuse

cacio e pepe fritelle

antipasti

PRIME BEEF CARPACCIO, truffle aioli, arugula, crispy potato

Lantieri Franciacorta Extra Brut NV

primi

AGNOLOTTI, spinach & ricotta, parmesan

Renato Fenocchio 'Spetacol' Langhe Nebbiolo 2015

secondi

VEAL TENDERLOIN, castle valley polenta, black trumpets, marsala

Renzo Seghesio 'Pajana' Barolo 2005

dolce

MONTE BIANCA, chestnut cream, latte caldo

Meletti Amaro

CHEF & OWNER LAURENT TOURONDEL

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness