

# NORCIA BLACK TRUFFLE SEASON

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*discover addictive aromas  
and sophisticated flavours*

## HAND-TOSSED PIZZA BIANCA

topped with smoked scamorza, diced potatoes, baby spinach leaf  
and melanosporum winter black truffle

\$238

## "FERRON 1650" CARNAROLI RISOTTO

with porcini mushrooms and Norcia black truffle

\$268

## LABEL ROUGE GUINEA FOWL

slow cooked and pan roasted, laid on a baby spinach salad  
finished with a rich egg lemon sauce and black truffle

\$338

## TRUFFLE A LA CARTE

extra \$38 per gram (minimum 3 grams)

10% service charge will be added

*Spasso*  
restaurant • terrace