

MASTROJANNI

Gourmet Truffle Adventure

November, 29th

- Guests arrive throughout the day.
- 7:30 PM: welcome dinner at **Mastrojanni Restaurant** hosted by **Chef Alessandro del Mastro**: four courses with white truffles accompanied by Mastrojanni wines.

Menu

Paris's egg with White Truffle

White Truffle Risotto

Belly pork with seasonal vegetables, cacciatore sauce, white truffle

Ice cream, caramelized mascarpone, hazelnut, truffle

Mastrojanni wine pairing: Brunello di Montalcino 2018, Vigna Loreto Brunello di Montalcino 2019, Vigna Schiena d'Asino Brunello di Montalcino 2016, Botrys 2016.

November, 30th

- 10 AM: truffle hunting.
- 1 PM: lunch featuring truffle dishes paired with Mastrojanni wines at **Mastrojanni Restaurant**.

Menu

Ricotta flan, Mantua pumpkin, black truffle

Tagliolini with 30 egg yolks and black truffle

Veal fillet, potatoes, black truffle

Dessert

Mastrojanni wine pairing : Trebbiano 2023, Ciliegiolo 2021, Rosso di Montalcino 2022.

December, 1st

- 10:30 AM: truffle cooking class at **Podere Le Ripi**.
- 12:30 PM: lunch accompanied by wines of Podere Le Ripi.

Menu

Black Truffle Parmigiana

Two Cuts of Egg Pasta with White Truffle

Tiramisu

Podere Le Ripi wine pairing: IGT Bianco, IGT Rosso, Rosso di Montalcino, Brunello di Montalcino, Brunello Riserva, Brunello Bonsai.

December, 2nd

- 7:30 - 10:30 AM: Breakfast.
- 11:00 AM: Guests' departure and check-out.

Master of Experience

Alessandro del Mastro, Mastrojanni Chef

Truffle Hunter and his dog

Paola, Podere Le Ripi Chef

Location

Mastrojanni, Podere Le Ripi

Reservation

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