

SABATINO 
TARTUFI
BLACK SUMMER TRUFFLES
Tuber Aestivum / Tuber Uncinatum

Season: **Tuber Aestivum**
May- September
Tuber Uncinatum
September-November

Cost* per serving: **3g:** \$0.90 - \$1.80
5g: \$1.50 - \$3.00
7g: \$2.10 - \$4.20

Cost* per lb: 1lb: \$140 - \$280

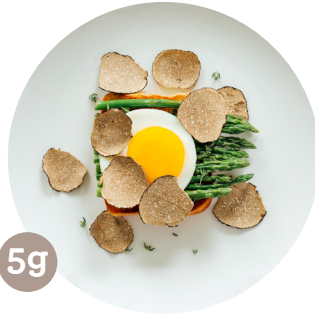
**Market Price (prices based on 2018)*



SHAVED TRUFFLE



3g



5g



7g

GRATED TRUFFLE



3g



5g



7g

SABATINO 
TARTUFI
all about truffles

FRESH TRUFFLE YIELD GUIDE



www.sabatinoartuffles.com
Customer Service
(888) 444 - 9971

Fresh Truffles can be used in many dishes from fast casual to fine dining. This diagram will help you visualize the proper amount of truffles for your dish. Fresh truffles, although one of the most revered and expensive foods in the world, can be an **affordable** and **approachable** addition to the plate. Incorporating fresh truffles into your meals will add a **special touch** to your dishes, building complexity and heightening your restaurant's image while generating **additional revenue** to your establishment.

SABATINO 
TARTUFI
WHITE TRUFFLES
Tuber Magnatum Pico

Season: October-December

Cost* per serving: **3g:** \$ 7.90 - \$17.20
5g: \$13.20 - \$28.60
7g: \$18.50 - \$40.10

Cost* per lb: 1lb: \$1,200 - \$2,600



*Market Price (prices based on 2018)

SHAVED TRUFFLE



3g



5g

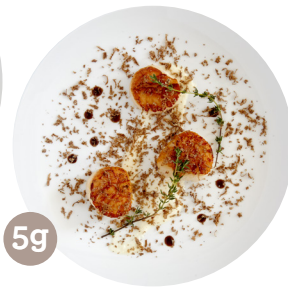


7g

GRATED TRUFFLE



3g



5g



7g

SABATINO 
TARTUFI
BLACK WINTER TRUFFLES
Tuber Melanosporum

Season: **Black Winter Truffle**
November – March
Australian Truffle
June – August

Cost* per serving: **3g:** \$2.60 - \$5.95
5g: \$4.40 - \$9.90
7g: \$6.20 - \$13.90

Cost* per lb: 1lb: \$400 - \$900



*Market Price (prices based on 2018)

SHAVED TRUFFLE



3g



5g

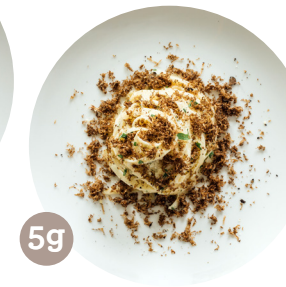


7g

GRATED TRUFFLE



3g



5g



7g