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Embrace the Earthy Taste of Truffles at These Must-Try Miami Restaurants

Did someone say Truffle? Discover Miami's Best Truffle Dishes

The truffle season is upon us, and [National Truffle Day](#) is on May 2. It's the perfect excuse to indulge in one of the culinary world's most beloved flavors. From pastas and pizzas to sushi and salads, several restaurants across Miami and Pembroke Pines offer delicious ways to enjoy truffles' rich, earthy taste. Here are some standout spots to celebrate the season and savor every bite. Let's celebrate the magic of truffles together!

[Brimstone Woodfire Grill's](#) Seafood Truffle Pasta is a luxurious mix of shrimp, clams, market fish, scallops, mushrooms, and calamari in a garlic white wine cream sauce with truffle oil, served over linguini.



Risotto with Shrimp and Truffle – Photo Credit: Brio Italian Grille

Brio Italian Grille – Risotto with Shrimp Topped with seared shrimp & truffle oil, a creamy risotto dish with the earthy aroma of truffle oil, complemented by succulent shrimp. Brio offers a variety of Italian dishes, and this risotto is a standout for those seeking a touch of luxury in their meal.

Havana 1957 – A Cuban restaurant that offers a modern twist on traditional dishes, incorporating truffle into their yuca fries for a unique flavor experience. These Yuca fries are tossed in truffle oil, parmesan cheese, and rosemary, served with cilantro aioli.



Claudio & Elisa Pizza – Photo Credit: Mister O1

Mister O1 Extraordinary Pizza – Signature dishes featuring the Claudio pizza with Italian tomato sauce, mozzarella, burrata stracciatella cheese, white truffle oil, and basil; the Elisa pizza with mozzarella, ricotta cheese, natural honey, black pepper, and white truffle oil; and the Burrata e White Truffle Oil plate with fresh burrata, arugula, and tomatoes. Guests can also purchase the Mister O1 Truffle Oil Bottle, made with Italian extra virgin olive oil infused with white truffles.

Sushi Garage – Truffle Yuzu Homemade Sauce: This delicate blend of earthy truffle essence and bright, citrusy yuzu creates a luxurious, aromatic finish that enhances every bite.



Truffle Fried Rice – Photo Credit: Planta Queen

PLANTA Queen – A plant-based selection featuring Potato Truffle Dumplings, Truffle Fried Rice, and a Torched and Pressed Sushi Roll with avocado and miso truffle glaze. The menu includes Udon Noodles in a truffle mushroom cream sauce and Unagi Eggplant Nigiri Sushi with a miso truffle finish.



Narbona Pappardalle Pasta – Photo Credit: Narbona

Narbona – Fresh dishes include the Dos Lechugas salad with arugula, spinach, candied pecans, tomatoes, brie cheese, and white truffle olive oil. Guests can add black truffle to any homemade pasta or enjoy the Pappardelle Pasta with a wild mushroom mix and fresh truffle.



Truffle-Honey Chicken – Photo Credit: The Cheesecake Factory

The Cheesecake Factory offers a Truffle-Honey Chicken dish. This entrée consists of crispy fried chicken breasts glazed with truffle-honey sauce, asparagus, and mashed potatoes. It's a flavorful and indulgent choice for those who appreciate the rich taste of truffles. The Cheesecake Factory also offers a White Chocolate Raspberry Truffle Cheesecake, which combines the sweetness of white chocolate with the tartness of raspberries in a decadent cheesecake.