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BLACK TRUFFLE MENU

*Selected by our talented team of chefs,
all of our speciality dishes have been thoughtfully created
with a handful of the finest black truffle shavings.*

STARTERS

BURRATA

Creamy burrata from Puglia

£30

CARPACCIO DI MANZO

Raw slices of beef with Harry's extra virgin olive oil

£30

MAINS

TAGLIOLINI

*Delicate durum wheat and egg pasta,
Parmesan and butter*

£35

PIZZA

*White base, wild mushrooms
and mascarpone*

£35

RISOTTO

*Creamy carnaroli rice,
Parmesan and butter*

£38

Suggested pairings

Pinot Grigio, Alois Lageder, Terra Alpina

*This delightful Alpine Pinot Grigio is a testament to
the winemaker's skill. It truly does the truffle justice as
a pairing without overpowering the flavours*

£9.75 per 175ml glass

Gavi di Gavi Superiore, Morgassi 'Volo Riserva'

*Black truffle traditionally pairs well with the wine of Piemonte
with the town of Alba hosting a truffle festival to celebrate the season*

£12.25 per 175ml glass

Verdeca, Li Veli, Asko, Puglia

*A relatively rare grape and one traditionally used
in Vermouth production it nonetheless has wonderfully
fresh notes of citrus and hints of tropical fruit*

£13 per 175ml glass

Pinot Noir, Alois Lageder

*This is an elegant and fruity wine and has good freshness
and acidity and compliments the black truffle perfectly*

£13.50 per 175ml glass