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# WHITE TRUFFLE SEASON

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

## STARTERS

### BURRATA

*Creamy burrata from Puglia*

£40

### CARPACCIO DI MANZO

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

£45

## MAINS

### TAGLIOLINI

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

£59

### PIZZA

*White base, wild mushrooms and mascarpone*

£59

### RISOTTO

*Creamy carnaroli rice, Parmesan and butter*

£59

## *Suggested pairings*

Dolcetto d'Alba, Prunotto, Piemonte, Italy

*Made from the Dolcetto grape, which offers complex flavours of red fruit, roses, and earthy notes. These flavours can complement and enhance the aromatic and earthy qualities of white truffles*

£17.50 per 175ml glass

Maremma, San Felo, Tuscany, Italy

*White truffles offer a unique and intricate flavour profile, and Super Tuscans are similarly known for their complexity. Together, they can create a sophisticated and harmonious pairing.*

£15.00 per 175ml glass

Gavi del Comune di Gavi, San Silvestro, Piedmont, Italy

*Gavi di Gavi is known for its clean and crisp profile, with notes of green apple, citrus, and a mineral undertone. This freshness can provide a refreshing contrast to the rich and earthy flavours of white truffles.*

£15.00 per 175ml glass

Bottega Brut Rosé, Lombardy, Italy

*The fresh berries and delicate floral notes, provide an exquisite pairing with white truffles, cleansing the palate between bites and enhancing the overall dining experience.*

£14.00 per 125ml glass