

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

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

£17.00 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