



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

Dolcetto d'Alba, Prunotto, Piemonte

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

Vermentino di Bolgheri, Tenuta Guado al Tasso, Toscana

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

£19.50 per 175ml glass

Gavi del Comune di Gavi, San Silvestro, Piemonte

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, Lombardia

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

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