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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,
truffle honey and toasted focaccia*

£40

UOVA E TARTUFO

Pan fried hen's egg, Durum wheat bread & chives

£40

MAINS

PUCCIA

*Stone baked pizza dough, garlic & herb oil,
melted cheese sauce and shaved truffle*

£59

RISOTTO

Creamy carnaroli rice, Parmesan and butter

£59

DESSERT

PANNA COTTA

*Set vanilla cream with gianduja mousse, hazelnut
crocante, caramalised carta di musica*

£35

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*

£18.50 per 175ml glass

Gavi di Gavi, Serre dei Roveri, 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.*

£15.50 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.*

£14.50 per 125ml glass