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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

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## MAINS

### PUCCIA

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

£59

### RISOTTO

*Creamy carnaroli rice, Parmesan and butter*

£59

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## 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*

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### **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*

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### **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*