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# 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

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## 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 black truffles.*

*£19.00 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 black truffles.*

*£16.00 per 175ml glass*

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Bottega Brut Rosé, Lombardy, Italy

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

*£15.00 per 125ml glass*