

TAGLIOLINI

*Delicate durum wheat and egg pasta,
Parmesan and butter*

£30

SUGGESTED PAIRING

Moscato d'Asti, Vietti, Cascinetta

*The low alcohol, gentle fizz and sweetness provides
a lovely contrast with the rich, earthy flavours
of truffle to make a truly inspired pairing*

Add £6.50 per 100ml glass

PIZZA

*White base, wild mushrooms
and mascarpone*

£30

SUGGESTED PAIRING

Sughere, Rocca di Frassinello, Maremma

*A truly beautiful Super Tuscan wine with aromatics
of violets, herbs and bright cherry fruit that
is perfect with truffle and cheese*

Add £12.50 per 175ml glass

RISOTTO

*Creamy carnaroli rice,
Parmesan and butter*

£30

SUGGESTED PAIRING

Barbera, Riva Leone

*Piemonte is a prime location for Italian Black Winter
Truffle to be found and this wine hails from the same region.
Soft and fruity and complimentary to the truffle flavour*

Add £7.00 per 175ml glass

BURRATA

*Creamy burrata,
Harry's Olive Oil and chives*

£30

SUGGESTED PAIRING

Sauvignon Blanc, Bastianich, Vigne Orsone

*A grassy and light wine that is superb with Burrata
and will add a delightful mix of fruit and herbaceous
notes to complement the addition of truffle*

Add £10.50 per 175ml glass