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www.harrys-bar.com



# 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

### TAGLIOLINI

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

£40

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### CARPACCIO DI MANZO

*Raw slices of beef with Cipriani dressing*

£40

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## MAINS

### PIZZA

*White base, wild mushrooms  
and mascarpone*

£40

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### RISOTTO

*Creamy carnaroli rice,  
Parmesan and butter*

£40

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## *Suggested pairings*

Pinot Noir, Alois Lageder

*White truffle is quite delicate, this is an elegant and fruity wine  
and has good freshness and acidity and compliments it perfectly*

£13 per 175ml glass

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Verdeca, Li Veli, Asko, Puglia

*A relatively rare grape and one traditionally used  
in Vermouth production it nonetheless has wonderfully  
fresh notes of citrus and hints of tropical fruit*

£13 per 175ml glass

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Gavi di Gavi Superiore, Morgassi 'Volo Riserva'

*White truffle traditionally pairs well with the wine of Piemonte with the  
town of Alba hosting a white truffle festival to celebrate the season*

£10.75 per 175ml glass

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Pinot Grigio, Alois Lageder, Terra Alpina

*This delightful Alpine Pinot Grigio is a testament to  
the winemaker's skill. It truly does the truffle justice as  
a pairing without overpowering the flavours*

£9.75 per 175ml glass