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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

### TAGLIOLINI

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

£40

### BURRATA

*Creamy burrata from Puglia*

£35

### CARPACCIO DI MANZO

*Raw slices of beef with Cipriani dressing*

£40

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## MAINS

### PIZZA

*White base, wild mushrooms  
and mascarpone*

£45

### RISOTTO

*Creamy carnaroli rice,  
Parmesan and butter*

£45

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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*