



WINTER BLACK TRUFFLE SEASON

*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

TAGLIOLINI

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

£35

CARPACCIO DI MANZO

Raw slices of beef with Cipriani dressing

£35

MAINS

PIZZA

*White base, wild mushrooms
and mascarpone*

£42.50

RISOTTO

*Creamy carnaroli rice,
Parmesan and butter*

£42.50

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

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

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

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

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