

## STARTERS

### TAGLIOLINI

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

£25

---

### CARPACCIO DI MANZO

*Fine slices of raw beef fillet*

£25

---

## MAINS

### PIZZA

*White base, wild mushrooms  
and mascarpone*

£30

### RISOTTO

*Creamy carnaroli rice,  
Parmesan and butter*

£30

---

## *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'

*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