

Wines of Piedmont and Truffle Specials

Available 6th -30th of November

CREMA DI ZUCCA DELICA, GAMBERI E TARTUFO NERO

Delica pumpkin soup with prawns and black truffle shavings £17

Gavi la Fornace 2022 175ml £13.50

BATTUTA DI GAMBERO ROSSO CON TARTUFO, BARBABIETOLA E STRACCIATELLA

Red prawns carpaccio, candy beetroot, black truffle and stracciatella cheese £24

Roero Arneis 2020 175ml £24.00

CROSTONI CON FEGATO DI ANATRA, GRANA PADANO E TARTUFO NERO

Croutons with liver pate, celery, grana Padano cheese, black truffle shavings £19

Dolcetto D'alba Fenocchio 2022 175ml £15.00

RISOTTO CON TOPINAMBUR, PARMIGIANO REGGIANO E TARTUFO NERO

Black truffle risotto with Jerusalem artichoke and parmesan £24

Barolo DOCG Antario 2017 175ml £24.00

TAGLIATELLE CON 24 MESI PARMIGIANO REGGIANO, TARTUFO NERO

Tagliatelle with 24 months parmesan cheese and black truffle £24

Barolo DOCG Antario 2017 175ml £24.00

PETTO DI FARAONA ARROSTO, FUNGHI PORCINI E CREMA DI TARTUFO

Roasted breast of guineafowl with mixed mushrooms and black truffle sauce £34

Barbaresco DOCG Ronchi 175ml £30.00

