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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

CARPACCIO DI MANZO

Raw slices of beef with Cipriani dressing

£40

MAINS

PIZZA

*White base, wild mushrooms
and mascarpone*

£40

RISOTTO

*Creamy carnaroli rice,
Parmesan and butter*

£40

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