



# WINTER BLACK TRUFFLE MENU

*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

### BURRATA

*Creamy burrata from Puglia*

£30

### CARPACCIO DI MANZO

*Raw slices of beef with Harry's extra virgin olive oil*

£30

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## MAINS

### TAGLIOLINI

*Delicate durum wheat and egg pasta,*

*Parmesan and butter*

£35

### PIZZA

*White base, wild mushrooms*

*and mascarpone*

£35

### RISOTTO

*Creamy carnaroli rice,*

*Parmesan and butter*

£38

## *Suggested pairings*

### 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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### Gavi di Gavi Superiore, Morgassi 'Volo Riserva'

*Black truffle traditionally pairs well with the wine of Piemonte with the town of Alba hosting a truffle festival to celebrate the season*

*£12.25 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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### Pinot Noir, Alois Lageder

*This is an elegant and fruity wine and has good freshness and acidity and compliments the black truffle perfectly*

*£13.50 per 175ml glass*

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*For allergen info please scan QR code*