

WHITE TRUFFLE	
November, the month of the truffle	
Pamper your taste buds with our white truffle specials, where tradition and innovation blend harmoniously.	
Burrata Bianco su Bianca Burrata, Datterini, basil e and White Truffle flakes	£45
Carpaccio di Manzo con Tartufo Bianco Beef carpaccio, filo pastry, egg yolk, rocket salad, Parmigiano Reggiano DOP and White Truffle flakes	£50
Risotto mantecato al Bianco Aquerello risotto, Parmigiano Reggiano DOP and White Truffle flakes	£60
Bianca al Tartufo Bianco Pizza with Buffalo mozzarella and White Truffle flakes	£85
We also offer a selection of Piemontesi wines from our cellar at a special price when paired with our white truffle specials.	
Barbera d'asti DOCG Fiulot Prunotto	£50
Barolo DOCG Bussia Prunotto	£140
Barbaresco DOCG Gaja	£165
Finally, conclude your exclusive journey of flavors with the sweet touch of our aromatic dessert.	
Praline al Tartufo Bianco	£18

While we make every effort to prevent cross contamination in these kitchens, we cannot guarantee that any food item we make is 100% FREE of any specific allergen.



LONDON