



# TRUFFLE SEASON

## TO START

### **TOMINO AL TARTUFO**

*A beautiful soft cheese from Piedmont, with Italian winter truffles*

*or*

### **BATTUTA DI FASSONA CON 'TARTUFO & CHIPS DI POLENTA**

*Hand chopped Fassona beef, 'winter truffle and polenta chips*

*A glass of Prosecco*

## MAIN

### **TAGLIOLINI AL TARTUFO**

*Freshly prepared pasta with Italian winter truffles*

*A glass of Barolo 2012*

## TO FINISH

### **CAFFE' GOURMAND**

*Espresso served with mini pastry*

**3 COURSES £75**  
INCLUDING WINES

*Prices include 20% VAT. A discretionary gratuity of 12.5% will be added to the final bill. As our produce is purchased freshly each day, please be understanding if certain dishes are not available. Before ordering, please speak to our staff if you have a Food Allergy or Intolerance.*



# TRUFFLE SEASON

## TO START

**FOCACCIA & OLIVES**  
*A glass of Prosecco*

## MAIN

**TAGLIOLINI AL TARTUFO**  
*Freshly prepared pasta with Italian winter truffles*  
*A glass of Barolo 2012*

## TO FINISH

**CAFFE' GOURMAND**  
*Espresso served with mini pastry*

**3 COURSES £40**  
INCLUDING WINES

*Prices include 20% VAT. A discretionary gratuity of 12.5% will be added to the final bill. As our produce is purchased freshly each day, please be understanding if certain dishes are not available. Before ordering, please speak to our staff if you have a Food Allergy or Intolerance.*