



WINE OF THE DAY BY GLASS & COCKTAILS

White £ 9 – Rosè £ 9 - Red £ 9 - Sparkling £ 9
Gin Tosco & Tonic £ 15 – Sogno Negroni £ 18 – Sogno Americano £ 18 – Sogno Spritz £ 12

*All our products come from Tuscany and are imported exclusively by us.
All truffle products are gluten free, free from preservatives, and made with real truffle
using modern artisanal methods and the finest quality ingredients.*

TRUFFLE SAUCES – DIPS & SIDES

served with bread

Truffle sauce of the day *Vegan Options* £ 15

Whole Artichokes in Oil, White Truffle breadcrumbs *Vegan* £ 15

Classic Summer side

San Marzano tomatoes, Tuscan EVOO, basil, black pepper, a hint of garlic £ 12

Bottarga Salad

Thinly sliced fennel, orange, and freshly shaved Mullet Bottarga £ 20

Bistro Salad with Tomato £ 10

Add-on: Anchovies £ 5; Parmesan Cheese Shaves £ 2

FROM OUR TUSCAN TRUFFLE DELI COUNTER

TUSCAN CURED MEAT

Finocchiona PGI – Truffle Salami – Capocollo £ 20

CHEESE SELECTION

A curated selection of our Tuscan Cheese, served with black truffle honey
and a Modena PGI balsamic reduction infused with black truffle £ 25

MERENDA TOSCANA

Tuscan bread, hand-crushed tomatoes, extra virgin olive oil, basil, vinegar and Maldon salt
one slice £ 10 – three slices £ 20

TRUFFLE BRUSCHETTE

Butter and Anchovies Paste Balena with White Truffle
Mortadella & Truffle Artichokes – Tartufata Sauce with Porcini (a plate of three) £ 25

SIGNATURE TRUFFLE TUSCAN PLATTER

A Generous Selection of Tuscan Cured Meats, Truffle Bruschette
& Delicacies from our Deli Counter £ 50

- Many of the ingredients from our menu are available for you to enjoy at home -
please ask our staff for details

FROM THE KITCHEN

Crostone with Guanciale & Black Truffle Honey

Warm toasted bread topped with gently melted guanciale, finished with black truffle honey £ 15

Crostone with Chianti Ragù

Warm toasted bread topped with Black Angus beef and guanciale ragù, slowly cooked in Chianti wine £ 15

Crostone with Arista Sott'Olio Pistoiese Style

Toasted bread with traditional Pork Loin preserved in olive oil, caper mayonnaise and San Marzano tomatoes £ 25

Arista Sott'Olio Pistoiese Style – Plate - £ 30

Tuscan “Pici” Pasta Chianti Ragù

Tuscan “Pici” Pasta with Black Angus beef and guanciale ragù, slowly cooked in Chianti wine £ 25

Tagliolini alla Bottarga

Artisanal Egg Tagliolini with freshly shaved Sardinian Mullet Bottarga, Lemon Zest and Pink Pepper £ 30

THE TRUFFLE EXPERIENCE

Truffle Hunter’s Eggs

Free Range Fried Eggs delicately finished with Freshly Shaved Tuscan Black Truffle £ 25

Tagliolini al Tartufo

Artisanal Egg Tagliolini with Porcini Mushrooms and Freshly Shaved Tuscan Black Truffle (10g) £ 40

Truffle Beef Carpaccio

Beef Carpaccio marinated in Truffle And Wine, garnished with Parmesan shavings, Truffle Honey Drops, Truffle Balsamic PGI Modena Vinegar, Truffle Maionnaise, served with Bistro Salad £ 35

Tuna Tartare

Fresh tuna tartare served with our signature truffle mayonnaise, basil mayonnaise and seasonal bistro salad £25
(Mini £15) Add fresh truffle shaving +£8

Tonno Tonnè

Seared and marinated Tuna with soy sauce and White Truffle, served with our White Truffle Tonnè Sauce £35

Polpo al Tartufo

Octopus Pressé, Summer Black Truffle, Baby Leaf, Wild Rocket, Octopus Mayonnaise £ 35

DESSERTS

Cantuccini Desideri & Vin Santo

Classic Tuscan Almond Biscuits, hand-crafted and crisp, paired with a glass of traditional Vin Santo.
The most iconic way to end a Tuscan meal. £ 15

Classic Italian affogato

Creamy Gelato served with hot Espresso £ 15

Cialde di Montecatini Desideri con Gelato alla Crema

Traditional Montecatini Wafers served with Creamy Gelato A simple yet timeless Tuscan Classic £ 20

Finale Toscano Autentico

Creamy Gelato with a heart of Tuscan Vin Santo, served on a base of crumbled Cantuccini.
A tribute to the most classic Tuscan pairing. £ 20

Il Gelato

Daily flavour artisanal gelato served with fresh seasonal berries. £10

Still Water Evian 0,5l £ 2.50 - San Pellegrino 0,5l £ 2.50 - Espresso £ 2.50

*** Allergy & Intolerance Notice ***

Due to the limited size of our kitchen and the nature of our menu, we are unable to accommodate specific allergies or intolerances. All our dishes are prepared in the same environment, and therefore may contain traces of: Gluten, Eggs, Milk, Soy, Mustard, Celery, Nuts, Peanuts, Sesame, Fish, Crustaceans, Molluscs, Sulphites and Lupin. We kindly advise guests with food allergies or intolerances not to consume our products.