



### 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*

White Truffle Patè £ 15  
White Truffle Sauce *Vegan* £ 15  
Black Truffle Sauce “Tartufaio” (Truffle Hunter Sauce) £ 15

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

Whole Artichokes in Oil (no Truffle) *Vegan* £ 15

Our signature creamy Cannellini Beans Pistoiese Style £ 12

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

#### TRUFFLE BRUSCHETTE

Butter and Anchovies Paste Balena with White Truffle  
Mortadella & Truffle Artichokes – Tartufata Sauce with Porcini £ 25  
*1 bruschetta each*

#### 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**

Warm toasted bread with traditional Pork Loin preserved in olive oil, caper mayonnaise and cannellini beans £ 25

### **Arista Sott'Olio Pistoiese Style Plate**

Pistoiese style traditional Pork Loin preserved in olive oil, caper mayonnaise and cannellini beans £ 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

### **Cured Salmon with Lime & Pink Pepper**

Lightly Cured Wild Scottish Salmon, served with Bistro salad and White Truffle Maionnaise £ 25

## 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

### **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

**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.