



WINE OF THE DAY BY GLASS & COCKTAILS

White £ 8 – Rosè £ 9 - Red £ 9 - Sparkling £ 9
Gin Tosco & Tonic £ 15 – Sogno Negroni £ 18 – Sogno Americano £ 18 – Sogno Spritz £ 12

TRUFFLE SAUCES – DIPS & COMPLEMENTS

served with bread

*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.*

Leccino Olives With Truffle *Vegan*

House-made Croutons with White Truffle extra virgin olive oil, Maldon sea salt *Vegan*
Traditional Tuscan “Pane e Olio”, Premium extra virgin olive oil, Bread, Maldon sea salt *Vegan*
£ 12 each

Whole Artichokes in Oil (no Truffle) *Vegan*

White Truffle Patè

White Truffle Sauce *Vegan*

Tartufata Sauce with Porcini *Vegan*

Porcini Mushrooms Sauce (no Truffle) *Vegan*

Black Truffle Sauce “Tartufaio” (Truffle Hunter Sauce)

£ 15 each

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 £ 20
1 bruschetta each

SIGNATURE TRUFFLE TUSCAN PLATTER

A Generous Selection of Tuscan Cured Meats, Truffle Bruschette
& Delicacies from our Deli Counter £ 40

- 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 £ 20

Tuscan "Pici" Pasta Chianti Ragù

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

Arista Sott'Olio Pistoiese Style Plate

Pistoiese style traditional Pork Loin preserved in olive oil, caper mayonnaise and cannellini beans £ 25

TRUFFLE SPECIALS

Truffle Hunter's Egg

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

The Truffle Experience Tagliolini al Tartufo

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

Cured Salmon with Summer Black Truffle, Basil & Herbs

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

Truffle Beef Carpaccio

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

*** 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.