



WINE OF THE DAY BY GLASS & COCKTAILS

White £ 9 – Rosè £ 9 - Red £ 10 - Sparkling £ 10
Gin Tosco & Tonic £ 15 – Sogno Negroni £ 18 – Sogno Americano £ 18 – Sogno Spritz £ 12
Artisanal Tuscan Beers: Blonde Lager Sigeric *Organic* – Strade Blanche *BIO Gluten Free* £ 9

*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 DIPS & SIDES

served with bread

Truffle sauce of the day *Vegan Options* £ 15
...
Whole Artichokes in Oil, White Truffle breadcrumbs *Vegan* £ 15
...
Bistro Salad with Tomato £ 10
Add-on: Anchovies £ 5; Parmesan Cheese Shaves £ 2

TO SHARE

wine bar style, served sliced from our Tuscan truffle deli counter

TUSCAN CURED MEAT

Our selection of cured meat from Tuscany £ 25

CHEESE SELECTION

A curated selection of our Tuscan Cheese, served with black truffle honey
and a Modena PGI balsamic reduction infused with black truffle £ 30

TRUFFLE BRUSCHETTE

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

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

MERENDA TOSCANA

Tuscan bread, hand-crushed tomatoes, extra virgin olive oil, basil, vinegar and Maldon salt
Two slices £ 15

ANTIPASTO TOSCANO

A selection of Tuscan cured meats, Crostone alla Toscana with traditional chicken liver pâté, Truffle
sauce of the day and Whole Artichokes in Oil, White Truffle breadcrumbs £ 50

**Many of the ingredients from our menu are available for you to enjoy at home.
Ask our staff for details!**

FROM THE KITCHEN

Moscardini alla Livornese

Moscardini gently stewed Livorno style in a rich tomato and chilli sauce, served with toasted bread for dipping **£ 35**

Tonno del Chianti "*Chianti Tuna*"

Tuscan recipe dating back to the 1300s, slow-cooked **Pork** in white wine and herbs, preserved in olive oil, served with pickled gherkins and onions, shaved celery, mini San Marzano tomatoes **£ 25**

Tuscan Chianti Ragù Pasta "*Pici*" or Egg Tagliatelle

Tuscan Pasta with Black Angus beef and guanciale ragù, slowly cooked in Chianti Wine **£ 25**

Pappardelle sull'Anatra (Duck Ragù)

Egg pappardelle with slow-cooked Duck Ragù; Pistoia's traditional dish for the feast of San Jacopo **£ 30**

Add-on: freshly grated Tuscan *Black* truffle **£ 7**

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 finished with freshly shaved Tuscan Truffle *Black* **£ 25** – *White* **£ 42**

Crostone with Confit Egg Yolk, Pecorino & Truffle

Toasted bread, confit egg yolk, Pecorino Toscano cheese and freshly shaved Tuscan Truffle *Black* **£ 27** *White* **£ 47**

Truffle Fonduta with Confit Egg Yolk

Velvety Fontina cheese fonduta with confit egg yolk and freshly shaved Tuscan White truffle, served in a teacup with golden puff pastry twists **£ 47**

Tagliolini al Tartufo

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

Egg Tagliolini with freshly shaved Tuscan White Truffle (7g) **£ 75**

Deconstructed White Truffle Lasagna

Fresh egg pasta sheets layered with our White Truffle&Parmesan cheese cream, confit egg yolk, served with freshly shaved Tuscan White Truffle (7g) **£ 75**

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**

Beef Tartare

Hand-cut British Aberdeen Angus beef (*egg yolk, Dijon mustard, capers, Tabasco, extra virgin olive oil, salt & pepper*) **£ 40**

Add-on: freshly shaved Tuscan Truffle *Black* **£ 47** *White* **£ 55**

Tuna Tartare

Fresh Tuna Tartare served with our signature Truffle mayonnaise and seasonal bistro salad **£25**

Add-on: grated Fresh Tuscan *Black* Truffle **£32** *White* **£ 40**

DESSERTS

Tartufo Gelato

A half-sphere of creamy milk gelato with a coffee gelato heart, topped with white chocolate pieces **£ 15**

Served affogato in hot Espresso **£ 17**

Grilled Panettone with Vin Santo

Grilled panettone soaked in Vin Santo (Tuscan sweet wine), served with Florentine Cream and home raisins plumped in Vin Santo **£ 20**

Cantuccini & Vin Santo

Classic Tuscan Almond Biscuits, hand-crafted and crisp, paired with a glass of traditional Vin Santo **£ 15**

Still Water Acqua Panna 0,5l £ 3.00 - San Pellegrino 0,5l £ 3.00 - 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.