TARTUFO E VINO
TOSCANA

WHITE TRUFFLE EXPERIENCE

A unique seasonal experience in London's Home of Truffle, crafted by Truffle Specialists

TASTING MENU

Tartufo Bianco Toscano · Tuber Magnatum Pico

It cannot be farmed, only found. Each autumn, deep in the Tuscan woods, the white truffle reveals itself to the patient hunter and his dog, and within a day of harvest it reaches your table, shaved freshly before you.

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Beef Tartare
Hand-cut British Aberdeen Angus beef
(Dijon mustard, capers, Tabasco, extra virgin olive oil, salt & pepper)
finished with freshly shaved Tuscan white truffle

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

Truffle Hunter's Eggs
Free-range fried eggs finished with freshly shaved Tuscan white truffle

Tagliolini al Tartufo
Egg tagliolini with freshly shaved Tuscan white truffle

DESSERT

Grilled Panettone with Vin Santo
Grilled panettone soaked in Vin Santo (Tuscan sweet wine), served with Florentine cream, our own raisins plumped in Vin Santo and freshly shaved white truffle

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£200 per person · £260 with a pairing of exclusive Tuscan wines from our selection
Fresh white truffle included, approximately 7–8 g per course, shaved at your table

Each course is individually plated and not designed for sharing

Please inform our team of any allergies or intolerances