

MENU DEL TARTUFO BIANCO

White Truffle Menu

Uova Biologiche Strapazzate e Tartufo Bianco

Soft Scrambled Organic Rhug Estate Egg, thin slices of White Truffle 75

SOMMELIER'S CHOICE:

Franciacorta DOCG Cuvée Prestige, Ca' Del Bosco, Lombardia, NV 15.50
75% Chardonnay, 15% Pinot Nero, 10% Pinot Bianco

Carpaccio di Manzo alla Piemontese, Soncino e Bianco di Tartufo

Casterbridge Fillet of Beef Carpaccio with Lamb's Lettuce Piemontese Style 75

SOMMELIER'S CHOICE:

Nebbiolo delle Langhe, Produttori Del Barbaresco, Piemonte, 2015 13
100% Nebbiolo

Tajarin al Tartufo

*Homemade Fresh Tagliolini Pasta coated in a Light Butter
and Extra Virgin Olive Oil Sauce topped with slices of White Truffle 75*

SOMMELIER'S CHOICE:

Chardonnay Rarita, Cantina Terlano, Trentino A.A, 2003 55
100% Chardonnay

Risotto al Tartufo

Vialone Nano Traditional White Truffle Risotto 75

SOMMELIER'S CHOICE:

Barolo Riserva, Giacomo Borgogno & Figli, Piemonte, 2003 30
100% Nebbiolo

OGNI PIATTO È SERVITO CON 7 GRAMMI DI TARTUFO BIANCO

Each dish is served with 7 grams of White Truffle, delivered fresh every day, directly from Italy

MASSIMO

Restaurant & Bar

Wines by the glass are served as 125ml

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are GBP inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

MASSIMO

Restaurant & Bar

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