

# MENU DEL TARTUFO BIANCO

## *White Truffle Menu*

### **Uova Biologiche Strapazzate e Tartufo Bianco**

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

#### **SOMMELIER'S CHOICE:**

Franciacorta DOCG Cuvée Prestige, Ca' Del Bosco, Lombardia, NV  
*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*

#### **SOMMELIER'S CHOICE:**

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

### **Tjarin al Tartufo**

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

#### **SOMMELIER'S CHOICE:**

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

### **Risotto al Tartufo**

*Vialone Nano Traditional White Truffle Risotto*

#### **SOMMELIER'S CHOICE:**

Barolo Riserva, Giacomo Borgogno & Figli, Piemonte, 2003  
*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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