



# TARTUFI & FRIENDS

TRUFFLE LOUNGE

«Our dishes are made exclusively with Truffle Products “Tartufi&Friends”  
and served with Italian Truffles in season.»

## MENU

### BLACK TRUFFLE

#### Appetizers

Selection of bruschette with “Tartufi&Friends” porcini mushroom cream, sandwich cream, artichoke cream, spicy olive patè, tomato sauce & fresh Truffle	£ 18.00
Pizza Tartufi&Friends with cherry tomatoes, bufala stracciatella, extra virgin olive oil, basil cress & fresh Truffle	£ 20.00
Bufala Burrata D.O.P. with Truffle honey & fresh Truffle	£ 18.00
Zucchini and goat cheese salad, saffron poached pears, fava bean puree, fennel, toasted pine nuts, honey balsamic emulsion & fresh Truffle	£ 25.00
Foie Gras with savoury croissant, wild berries marmalade & fresh Truffle	£ 29.00
Yellowfin Tuna Tartare & fresh Truffle	£ 28.00
Artichoke salad with Parmigiano Reggiano flakes & fresh Truffle	£ 25.00
Seared Wagyu carpaccio, shaved root vegetables, bagna cauda & fresh Truffle	£ 28.00
Fresh Smoked Salmon with cherry tomatoes, baby spinach, white truffle salt & fresh Truffle	£ 26.00

#### First Courses

“Classic” Fresh Tagliolini home-made pasta & fresh Truffle	£ 29.00
“Signature” Fresh Tagliolini home-made pasta Cacio&Pepe & fresh Truffle	£ 29.00
Gnocchi with Basil Pesto, toasted pine nuts & fresh Truffle	£ 29.00
“Tartufi&Friends” Risotto & fresh Truffle (25 min)	£ 30.00
Risotto verde, Bassano white asparagus, stracchino, pistachios, watercress & fresh Truffle (25 min)	£ 32.00
Fresh Lobster Tagliolini homemade pasta with pendolino tomatoes & fresh Truffle	£ 42.00
Handmade Crab Ravioli with prawns, courgettes, spring onions & fresh Truffle	£ 35.00

Our food contains no MSG. Due to the style of our cuisine, we cannot be held responsible for any of our customer's allergies. Please advise us of any dietary requirements.

A discretionary 12.5% service charge will be added to the total bill.

Vat is charged at the applicable rate.

Stock market price list of fresh truffles

Black Truffle 5gr/10gr €...../€.....

Service from 10a.m. to 9p.m.



London \_\_\_\_\_



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#### Our Meat second courses

“Rossini” beef fillet with foie gras, beef jus reduction & fresh Truffle	£ 38.00
“Milanese” veal cutlet with rocket salad, cherry tomatoes & fresh Truffle	£ 34.00
Spring Lamb cutlets, pea puree, crushed mustard Jersey Royals, baby onions, lemon thyme jus & fresh Truffle	£ 38.00
“Exclusive Tartufi&Friends” Burger with foie gras, lettuce, sweet onion marmalade, potato chips & fresh Truffle	£ 36.00

#### Our Fish second courses

Dover Sole fillet “alla Mugnaia”, with cream of potatoes, caper berries, lemon jus & fresh Truffle	£ 38.00
Sea bass fillet, clams, broccolini, clams and parsley emulsion & fresh Truffle	£ 36.00
Seared prawns, roasted pumpkin with foie gras, hazelnuts & fresh Truffle	£ 38.00

#### The Eggs

Fried eggs & fresh Truffle	£ 22.00
Omelette, parmesan & fresh Truffle	£ 24.00
Poached egg, green asparagus, cheese fondue & fresh Truffle	£ 25.00
Scrambled eggs & fresh Truffle	£ 16.00

#### Side Dishes

Potato puree & fresh Truffle	£ 18.00
Hand cut fries & fresh Truffle	£ 16.00
Rocket salad with Balsamic vinaigrette & fresh Truffle	£ 14.00
Mixed salad with fresh spinach, champignon mushrooms, pecorino cheese flakes & fresh Truffle	£ 16.00

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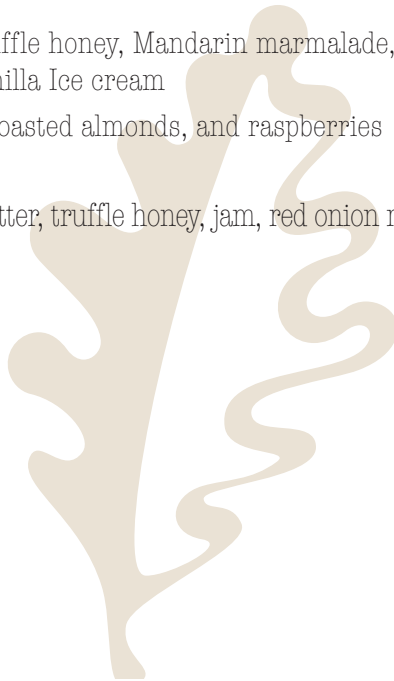
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**DESSERTS**

Vanilla ice cream with Truffle honey, Dried figs and toasted pine nuts	£ 10.00
Tiramisù	£ 12.00
Chocolate Lingot with Truffle honey, Mandarin marmalade, toasted hazelnuts and Vanilla Ice cream	£ 12.00
Homemade Panna cotta, toasted almonds, and raspberries	£ 12.00
Fresh seasonal fruit	£ 10.00
Assorted Italian cheese platter, truffle honey, jam, red onion marmelade	£ 18.00



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