

Wine & Truffle

Valentine's Dinner Box (for two)

£140

Lobster Salad

half lobster with frisée salad, black ink biscuit, and raspberry mayo

Gnocchi & Prawns

homemade potatoes gnocchi with king's prawns,
plum tomatoes and crustacean bisque

Tiramisu

Italian classic tiramisu with langue de chat

Petit fours

homemade chocolate truffles

Allergens

Lobster Salad: crustacean, mustard, eggs, cereals containing gluten | Gnocchi & Prawns: cereals containing gluten, eggs, milk, crustacean, celery, sulphites | Tiramisu: cereals containing gluten, eggs, milk, sulphites |
Petit fours: eggs, milk, sulphites.

Why not add some bubbles?

Valdobbiadene D.O.C.G. Extra Dry - Rive di S. Giovanni 2018

Riva Caselle 16 - Italy

(Glera 90%, Bianchetta 5%, Perera 5%)

+£24.00

The velvety, classic version of Valdobbiadene, with aromas reminiscent of apples, white-fleshed fruits and flowers. Perfectly balanced and perky on the palate, with a pleasing, lasting finish.

or

Champagne Le Tradition “Blanc de Noirs” – Extra Brut - Premier Cru N/V 

Allouchery Perseval - France

(Pinot Noir 100%)

+£48.00

Intense aroma of liquorice, yellow peach, citrus fruit and brioche.
The palate is fresh and fruity with delicate bubbles and a perfect finish.

or

VSQ Brut - Sospiri 2011 

Cà del Vént - Italy

(Chardonnay 100%)

+£64.00


Intense and complex with flavour of white and yellow flower, ripe fruit, hints of caramel, honey, vanilla, coconut and cinnamon with slight boisée and smoky notes.
Elegant, smooth, rich and complex. Very persistent.

Wine selection recommended by Sommelier Marcello Muiesan

White wine

Vin de France - Carignan Blanc Rare 2018 - Olivier Coste - France 
(Carignan Blanc 100%)
£21.50

From this almost extinct grape comes a wine an intense aroma, mainly floral, with great minerality. The palate is a dry, light-body and fresh with a good finish.

Grüner Veltliner “Natural” 2018 - Weingut Buchmayer - Austria 
(Grüner Veltliner 100%)
£27.00

This straight, clearly structured Veltliner presents itself with a peppery, herbal bouquet. On the palate, nicely animated acidity and the balanced proportion of fruit and ripeness.


Malvasia D.O.C. Colli Piacentini - Donna Luigia 2018 - Torre Fornello - Italy 
(Malvasia di Candia Aromatica 100%)
£32.00

This unique wine has a complex bouquet with an intense aroma of lychee, wisteria citrus and a hint of white lily. The palate is fruity with a good acidity to balance the fullness of this wine.

Venezia Giulia I.G.T - Arbis Blanc 2017 - Borgo San Daniele - Italy *Bio*
(Sauvignon, Chardonnay, Pinot Bianco and Friulano)
£38.00

Complex aromas with notes of wildflowers and aromatic herbs and a finish which recalls acacia honey. Rich and concentrated structure, but at the same time with inviting drinkability. Soft with a significant volume on the palate and elegant contrast between the buttery character and underlying mineral quality.

Red wine

I.G.T. Emilia - ReNoir 2016 - Torre Fornello - Italy 

(Pinot Nero 100%)

£24.50

Fruity aroma, mainly of red berries, with hints of wild herbs and pomegranate juice.
Light bodied with good acidity and very smooth tannins.
Very well-integrated alcohol with a pleasant finish.

Tuscany I.G.T. - Piede Rosso 2015 - Prato al Pozzo - Italy

(Cabernet Sauvignon 100%)

£35.00

Vast and complex with an aroma of liquorice, small berries and a hint of cinnamon.
Firm and elegant tannins with a long and persistent finish
that enhances the harmony of the wine.

Cellatica Superiore D.O.C. - Clavis 2001 - Cà del Vént - Italy 

(Cabernet Sauvignon , Merlot, Syrah, Nebbiolo)

£50.00

Full, comprehensive and pretty complex bouquet: flower notes (violet), aromas of jam, cherries, dates and sweet ripe fruit, hints of green pepper, eucalyptus, tea leaves, a sensation of black pepper, cloves, chocolate and tobacco.
Full-bodied, generous and of significant structure to the palate, it is very persistent, soft, refined and elegant.

Gattinara D.O.C.G. - San Francesco 2011 - Antoniolo - Italy

(Spanna 100%)

£80.00

Excellent and complex earthy bouquet with a hint of raspberry, violet, leather, eucalyptus, liquorice and oak. Full body, perfectly balanced with well-integrated tannins.
Very long persistency.

How does it work?

- Our exclusive Valentine's box is available locally and can be delivered for free to the following postcodes: SW3, SW5, SW6, SW7, SW10, SW11, SW13, SW15, SW18, W6, W8, W14.
- Orders need to be placed by Sunday 7th February via email at booking@wineandtruffle.co.uk.
- Orders are confirmed upon payment in full, no later than Wednesday 10th February.
- Deliveries will occur on Saturday 13th and Sunday 14th before 5 pm, and you will be given a delivery window on the day.
- The delivery includes pre-prepared ingredients with very little cooking to do.
- Wines can be ordered as an extra. See our menu recommendations from Chef and Sommelier Marcello Muiesan.

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www.wineandtruffle.co.uk



contactus@wineandtruffle.co.uk



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