White Negroni £19
White Truffle-Infused Beefeater, Suze & Mancino Sakura

Nipo Tina

WHITE TRUFFLE SEASON

with author and olive oil sommelier Giulia Crouch

Four dishes, co-created with our head chef Somaia Hammad, for the season.

Carne Salà 61

Beef Carpaccio, White Truffle

2025 Langhe Nebbiolo, Luigi Pira, Piemonte +17

Tortino di Formaggio 62

Parmesan, White Truffle

2025 Langhe Arneis, Castello Di Neive, Piemonte +12

Spaghetti alla Chitarra 59

Parmesan, Butter & White Truffle

2018 Barolo, 'Monvigliero', Brangero, Piemonte +24

Gelato All'Olio D'Oliva 55

Casasantè Olive Oil, White Truffle

NV Franciacorta Brut, 'Prima Cuvee', Monte Rossa, Lombardia +14

Add More Truffle

+26 per 6 grams

(v) Vegetarian. (vg) Vegan.
Detailed allergen information is available on request
All prices include VAT. A discretionary 5% service charge and a 10% cover charge will be added to your bill.