



THE FRANKLIN  
RESTAURANT

*by Alfredo Russo*

White Truffle Dinner

28th November 2023

Welcome Glass of Metodo Classico Rosato Extra Brut  
"Rosanna" NV Ettore Germano

Uovo in Camicia, Parmigiano Reggiano & Tartufo Bianco  
Slow Cooked Hen's Egg, Parmigiano Reggiano Cream & White Truffle  
paired with Nascetta del Comune di Novello 2021, Arnaldo Rivera

Tagliatelle al Tartufo  
Homemade Tagliatelle with Butter & White Truffle  
paired with Verduno Pelaverga "Sui Cristalli" 2022, Arnaldo Rivera

Manzo, Fegato Grasso d'Oca & Tartufo Bianco  
Beef Fillet Mignon with Foie Gras & White Truffle  
paired with Barolo Bussia 2016, Arnaldo Rivera

Pera, Gorgonzola & Tartufo Bianco  
Poached Pear, Gorgonzola Cheese Foam & White Truffle  
paired with Moscato D'Asti 2023, Paolo Saracco

Tasting Menu £135 per person  
Tasting Menu & Wine Pairing (125 ml per glass) £175 per person

Nascetta del Comune di Novello 2021, Arnaldo Rivera £49  
Verduno Pelaverga "Sui Cristalli" 2022, Arnaldo Rivera £49  
Barolo Bussia 2016, Arnaldo Rivera £150  
Moscato D'Asti 2023, Paolo Saracco (350 ml) £35

ARNALDO RIVERA

If you require any further information on food allergens, please ask one of our team members.  
Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.