



PIAZZA ITALIANA

LUNCH MENU

ANTIPASTI | STARTERS

ARANCINI AL TARTUFO

Truffle arancini stuffed with mozzarella cheese, wild mushroom sauce
£14

PEPERONI ROMANI MARINATI E ZUCCHINE

Marinated Romano peppers, sliced courgette, shaved asparagus, diced ox-heart tomatoes, pine nuts, basil, garlic-olive oil, Oro balsamic dressing
£14

INSALATA CON POMODORI E BURRATA (V)

Burrata Apulia, seasonal tomato steaks, baron red onion, capers, sweet balsamic sauce, basil
£17

CARPACCIO DI BRANZINO

Mediterranean sea bass carpaccio, pickled shallots, chives, fleur de sel, baby parsley, olive oil-lemon dressing
£14

TARTARE DI TONNO

Yellowfin marinated tuna tartare, avocado mousse, slow-cooked egg yolk, shallots, chives, baby parsley, ciabatta toasts
£17

CARPACCIO DI MANZO

Beef carpaccio, anchovy-pecorino aioli, rocket, parmesan, olive oil
£16

DA CONDIVIDERE | TO SHARE

SELEZIONE DI TRE FORMAGGI

Three cheese selection
£11

ANTIPASTO "PIAZZA ITALIANA"

Chef' Salumi and cheese selection, pickles, crackers, grissini
£32

RISOTTI | RISOTTO

RISOTTO AL TARTUFO (V)

Truffle butter risotto, fresh black truffle, slow-cooked egg yolk, parmesan
£24

PASTE | PASTA

SPAGHETTI POMODORO (V) 
Spaghetti, tomato sauce, cherry tomatoes, basil
£19 *add chili flakes for spiciness

TAGLIOLINI AL TARTUFO (V) 
Tagliolini pasta, creamy truffle sauce
£23 *add fresh black truffle (seasonal offer)

RADIATORI CON FUNGHI
Radiatori pasta, creamy forest mushroom sauce, parmesan
£24

CALAMARATA AI FRUTTI DI MARE
Calamarata pasta, seafood mix, white wine-garlic sauce
£29

RAVIOLI AL GRANCHIO
Ravioli with white crab meat, lobster-tomato sauce, asparagus
£35

SPAGHETTI ALLA CARBONARA
Spaghetti with guanciale, pecorino, egg yolk
£22

RIGATONI AL GUANCIA DI MANZO BRASATO
Rigatoni pasta, braised ox-cheek ragout, parmesan
£24

MARE | FISH AND SEAFOOD

FILETTO DI IPPOGLOSSO
Halibut fillet, Fra Diavolo sauce, parsley
£34

FILETTO DI BRANZINO
Roasted sea bass, anchovy-garlic butter, lemon-olive oil sauce, dill
£32

TERRA | MEAT

POLLO ALLA MILANESE
Chicken Milanese, cherry tomatoes, rocket, parmesan, lemon
£29

BRULÉE DI GUANCIALE DI BUE
Ox-cheek brûlée, caramelised truffle pecorino sauce, mulled wine onions
£29

ENTRECOTE DI MANZO
30 days dry aged rib-eye steak, 300g
£38 *add sauce for £3.50
Red wine jus / Peppercorn sauce

CONTORNI | SIDES

Rocket and parmesan salad, balsamic sauce **£7** 

Creamy leeks with crispy pancetta **£7** 

Sautéed spinach, garlic, parmesan **£7** 

Fried baby potatoes, red onion, parsley **£7**

Triple cooked chips, parmesan, truffle oil, truffle aioli **£9**