

## ANTIPASTI | STARTERS

### ZUCCHINE CON POMODORI (VG)

Sweet balsamic courgette, ox-heart diced tomatoes, cedar nuts, garlic, basil  
£9

### INSALATA ESTIVA (V)

The ultimate summer salad, noire de crimee / ox-heart / pineapple tomatoes, watermelon, buffalo mozzarella, red onions, basil pesto, almond flakes  
£10

### ARANCINI MARGHERITA (V)

Arancini margherita, melted mozzarella cheese, Arrabbiata sauce, parmesan  
£10

### MELANZANE ARROSTITE (V)

Roasted Sicilian round aubergine, sautéed mustard onions, lemon-cucumber stracciatella, pecan nuts, mint  
£12

### INSALATA CON POMODORI E BURRATA (V)

Burrata Apulia, seasonal tomato steaks, baron red onion, capers, sweet balsamic sauce, basil, balsamic pearls  
£16

### CARPACCIO DI BRANZINO

Mediterranean sea bass carpaccio, pickled shallots, red chili, chives, fleur de sel, olive oil-lemon dressing  
£12

### CARPACCIO DI POLPO

Octopus carpaccio hill, rocket, parmesan, celery, red onions, capers, chives, olive oil-lemon dressing  
£14

### CALAMARI FRITTI

Beer-battered fried squid, classic tartare sauce  
£14 (dinner service only)

### TARTARE DI TONNO (V)

Yellowfin marinated tuna tartare, avocado mousse, slow-cooked egg yolk, shallots, chives  
£16

### VITELLO TONNATO

Slow-cooked veal silverside, creamy tuna sauce, capers, cherry tomatoes  
£12

### CARPACCIO DI MANZO


Beef carpaccio, anchovy-pecorino aioli, rocket, parmesan  
£12


### CARPACCIO ARROTOLATO

Sliced and rolled bavette steak, warm gorgonzola sauce, artichokes, pears, rocket, parmesan  
£12 (dinner service only)

## DA CONDIVIDERE | TO SHARE

### FOCACCIA

Crispy thin garlic focaccia, parmesan, rosemary (V)   
£9

Crispy thin focaccia, mozzarella, parmesan, diced oxheart tomatoes, oregano (V)   
£10

### ANTIPASTO "PIAZZA ITALIANA"

Chef's selection of charcuterie, cheese, pickles  
£28

### TAGLIERE DI FORMAGGI / CHEESE BOARD

Il Canet (P, AR)  
La Tur (P, AR)  
Quader De Cavra (P, AR)  
Robiola Bosina (P, AR)  
Carboncino (P, AR)  
Ubriaco Al Prosecco (UP, AR)  
Piave DOP Vecchio (P, AR)  
Condio (P, AR)  
Castelmagno (UP, AR)  
Blue Di Langa (P, AR)

*P - pasteurised, UP- unpasteurised,  
AR - animal rennet*

Choice of 3 £9  
Choice of 5 £14  
Choice of 7 £19

V - Vegetarian

\*any vegetarian dish can be prepared as a vega



We strive to exceed our guest's expectations. The Vegan Line Logo next to the menu item means a vegan substitute is available by using vegan cheeses, creams, sauces and other vegan-friendly products. For vegans ONLY

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free. A discretionary 12.5% service charge will be added to your final bill. All prices are inclusive of VAT.

## PASTE | PASTA

---

### TAGLIOLINI AL TARTUFO (V)

Tagliolini with creamy truffle sauce  
£21

### TAGLIOLINI AL TARTUFO

spun in a pecorino wheel at the table

£28 (dinner service only)

\*add fresh black truffle (seasonal offer)

### CAMPANELLE CON FUNGHI GIROLLE (V)

Campanelle with creamy girolle mushroom sauce  
£24

### SPAGHETTI ALLE VONGOLE VERACI

Spaghetti with fresh clams, garlic,  
chilli flakes, white wine sauce

£22 \*add bottarga £4

### CASARECCE AI FRUTTI DI MARE

Casarecce with mixed fresh seafood,  
white wine-shellfish sauce

£29

### RAVIOLI AL GRANCHIO

Ravioli with white crab meat,  
lobster-tomato sauce, asparagus

£35

### SPAGHETTI ALLA CARBONARA (V)

Spaghetti with guanciale, pecorino, egg yolk  
£21

### SPAGHETTI CON POLPETTE DI VITELLO E MAIALE

Spaghetti with veal and pork meatballs,  
tomato sauce, parmesan

£23

### LASAGNE AL GUACIALE DI MANZO

Braised ox-cheek lasagna, tomato sauce  
£29

## RISOTTI | RISOTTO

---

### RISOTTO AI FUNGHI (V)

Scottish wild girolles mushroom risotto  
£24

### RISOTTO AL TARTUFO

Truffle butter risotto, slow-cooked egg yolk,  
parmesan, crispy pancetta, fresh black truffle  
£26

## MARE | FISH AND SEAFOOD

---

### FILETTO DI BRANZINO (V)

Pan-fried sea bass fillet  
(choice of Sicilian cherry tomato sauce or white wine sauce)  
£24

### SOGLIOLA INTERA AL FORNO

Oven-baked whole lemon sole, lemon-butter sauce, capers  
£29

### CALAMARI AL FORNO

Stone baked native squid, garlic oil, pecorino, diced tomatoes  
£24

## TERRA | MEAT

---

### BISTECCA DI AGNELLO

Lamb leg steak 300g, peppercorn sauce  
£26

### BISTECCA PIAZZA ITALIANA

Steak Brulé Piazza Italiana - rib-eye steak, caramelised  
pecorino-truffle sauce  
£35

### BISTECCA DEL GIORNO

Steak of the day (ask your waiter)

## CONTORNI | SIDES

---

Sautéed spinach, garlic, parmesan   
£6

Classic summer salad, tomatoes, cucumbers, red onions (V)   
£6

Lemon-basil mashed potatoes, parmesan   
£6

Rocket and parmesan salad, balsamic sauce  
£7

Farm-style roasted baby potatoes, courgette, guanciale bacon,  
shallots, horseradish sour cream dip  
£9

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