



# PIAZZA ITALIANA

## LUNCH MENU

### ANTIPASTI | STARTERS

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#### 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

#### SALMONE ALLA BARBABIETOLA

Beetroot-cured salmon, crab-lemon crème fraiche, candied beets, wine-pickled cucumber, trout caviar  
£15

#### TARTARE DI TONNO

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

#### CARPACCIO D'ANATRA STAGIONATO

Cured duck carpaccio, wine-poached pears, rocket, parmesan, olive oil-lemon dressing  
£15

#### TARTARE DI MANZO

Beef tartare, spiced sauce, capers, gherkins, shallots, chives, slow-cooked egg yolk, herbed crostini  
£17

### DA CONDIVIDERE | TO SHARE

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#### SELEZIONE DI TRE FORMAGGI

Three cheese selection  
£11

#### ANTIPASTO "PIAZZA ITALIANA"

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

### RISOTTI | RISOTTO

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#### RISOTTO AL TARTUFO (V)

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

## PASTE | PASTA

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### 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

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### SOGLIOLA AL LIMONE AL FORNO

Oven-baked lemon sole, lemon-butter sauce, capers  
£32

### FILETTO DI BRANZINO

Pan-fried sea bass fillet (choice of Sicilian tomato sauce or white wine sauce)  
£32

## TERRA | MEAT

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### 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

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Rocket and parmesan salad, balsamic sauce £7 

Tomato and cucumber salad, red onion, olive oil £7 

Sautéed spinach, garlic, parmesan £7 

Parsnip-potato purée £7

Brussel sprouts, crispy guanciale, orange zest £7 

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