



PIAZZA ITALIANA

LUNCH MENU

ANTIPASTI | STARTERS

ARANCINI AL TARTUFO

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

OSTRICA ROCKEFELLER

Oyster Rockefeller- baked oyster with garlic butter, spinach, parsley, parmesan, breadcrumbs
£6

PEPERONI ROMANI MARINATI E ZUCCHINE

Marinated Romano peppers, sliced courgette, 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 AGLIO E OLIO (VG)

Homemade spaghetti, garlic and olive oil, green peas, asparagus, chili flakes
£18

SPAGHETTI AL TARTUFO (V)

Homemade Spaghetti, creamy truffle sauce
£23 *add fresh black truffle (seasonal offer)

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

Homemade spaghetti with guanciale, pecorino, egg yolk
£23

RIGATONI AL GUANCIA DI MANZO BRASATO

Rigatoni pasta, braised ox-cheek ragout, parmesan
£24

MARE | FISH AND SEAFOOD

FILETTO DI BRANZINO

Pan-fried sea bass, anchovy-garlic butter, lemon-olive oil sauce
£32

MEDAGLIONI DI RANA PESCATRICE

Monkfish medallions, "Crazy Water" sauce with white wine, spinach and cherry tomatoes
£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 

Grilled Asparagus with cheesy truffle sauce £7

Sautéed spinach, garlic, parmesan £7 

Fried baby potatoes with garlic and rosemary £7

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