



PIAZZA ITALIANA

ST. VALENTINES SET MENU

AMUSE-BOUCHE

Winter vegetable, fruit carpaccio, flowers, pear gel, basil, samphire

SECOND COURSE

Baked artichokes, forest mushrooms, rich herbed butter sauce, parmesan, breadcrumbs

Baked oyster Rockefeller, rich spinach and parsley garlic-butter sauce, parmesan, breadcrumbs

Braised ox-cheek Brulé, caramelised onions, four-cheese sauce, torched sugar crust

THIRD COURSE (DUOS)

Roasted romano peppers, grilled courgettes, Stracciatella, asparagus,
bull heart tomatoes, pine nuts, basil, fruit balsamic dressing

/ Marinated aubergine, herbed ricotta, sauteed mustard onions, pecan nuts, mint

Sweet red prawn crudo, trout roe caviar, pickled fennel, truffle-lemon olive oil dressing

/ Tuna tartare, slow-cooked egg yolk, avocado mousse, crispy crouton

Slow-cooked veal rose, creamy sun-dried tomato
and pecan nut sauce, capers, cherry tomatoes

/ Beef carpaccio, truffle-pecorino aioli, rocket, parmesan

MAIN COURSE

Truffle risotto, fresh black truffle, slow-cooked egg yolk, parmesan pangrattato

Roasted seabass roll, anchovies-butter sauce, asparagus

Roasted beef fillet roll, crispy prosciutto, horseradish sauce

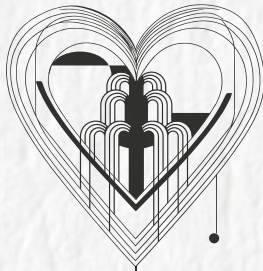
DESSERT

Turrón and milk chocolate fondant with sea Buckthorn gel, tonka bean ice cream

Raspberry, white chocolate, lychee parfait, rose tea and toasted meringue kisses

FIVE COURSE MENU 79 pounds per person

Provide the food choices in advance and get a complimentary glass of bubbles.



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ST. VALENTINES

COCKTAILS

GIULIETTA

Piazza italiana take on Clove club.

Our crafted house gin infused with strawberry
and cherry touch.

15£

ROMEO

A "blue" version of Paloma.

Light smoked Rayo tequila, blue curaçao and
three cents pink grapefruit artisanal soda.

15£

FRIENDS WITH BENEFITS

A lively refreshing mocktail with an exotic kick.

Home made by passion fruit syrup, lyre's
orange sec served with crushed ice

10£
