

ANTIPASTI | STARTERS

ZUCCHINE E DADOLATA DI POMODORI (VG)

Grilled courgettes with tomato concasse
£ 11

INSALATA DI POMODORI E BURRATA (V)

Oxheart tomatoes with burrata, baron red onion and basil
£ 18

GALLINACCI E PATATE CROCCANTI (V)

Creamy girolle mushrooms on fried layered potatoes
£ 18

CARPACCIO DI BRANZINO

Mediterranean sea bass carpaccio with lemon sauce
£ 14

TARTARE DI TONNO

Yellowfin tuna tartare with avocado and toasts
£ 18

CARPACCIO DI POLPO

Octopus carpaccio with balsamic citrus sauce
£ 18

FRITTO MISTO

Mixed deep fried seafood with tartare sauce
£ 20

COZZE AL VINO BIANCO

Mussels in white wine garlic sauce with garlic focaccia
£ 18

VITELLO TONNATO

Slow cooked sliced veal with tuna sauce
£ 15

CARPACCIO DI VITELLO AL TARTUFO

Veal carpaccio with truffle oil
£ 15 *add fresh summer truffle for £1.5 per 1g

CARPACCIO DI MANZO AL GORGONZOLA

Beef fillet sliced with warm gorgonzola cream sauce
£ 15

ZUPPE | SOUPS

STRACCIATELLA

Beef broth with egg and parmesan cheese
£ 9

ZUPPA AI FRUTTI DI MARE

Slightly spicy tomato seafood soup
£ 13

DA CONDIVIDERE | TO SHARE

OSTRICHE SCOZZESI / OYSTERS

served with red wine vinegar sauce and lemon
one | £ 4 six | £ 22
*add sturgeon caviar for £5 per oyster

FOCACCIA "PIAZZA ITALIANA" (V)

Thin focaccia with mozzarella and diced oxheart tomatoes
£ 7

ANTIPASTO ALL'ITALIANA

Chef's selection of charcuterie, cheese and pickles
£ 20

TAGLIERE DI FORMAGGI / CHEESE BOARD

Choice of 3 £ 8
Choice of 5 £ 14
Choice of 7 £ 19

*cheese selection is available on the other side of the menu

SELEZIONE DI CAVIALE NERO / 'MOTTRA' BLACK CAVIAR

Served with pancakes, quail eggs, toasts, crème fraiche, butter, onions and garlic.

	28g	56g	90g
Finest Osetra	£ 45	£ 85	£ 140
Finest Sterlet	£ 42	£ 80	£ 125
Heritage Osetra	£ 35	£ 65	£ 100

*caviar selection is available on the other side of the menu

SELEZIONE DI PANE

Bread selection: carasau bread, two types of focaccia, ciabatta and grissini. Served with olive oil, balsamic vinegar, herb butter, olive pate and red pepper tapenade.

FIRST SERVING IS COMPLIMENTARY
£ 6

PASTE | PASTA

CACIO E PEPE (V)

Tonnarelli pasta with pecorino romano and pepper
£ 17

TAGLIOLINI AL TARTUFO (V)

Tagliolini with truffle sauce and parmesan
£ 20 *add fresh summer truffle for £1.5 per 1g

TAGLIOLINI AL TARTUFO (V)

Tagliolini with truffle sauce spun in a pecorino wheel at the table
£ 24 *add fresh summer truffle for £1.5 per 1g

SPAGHETTI ALLE VONGOLE VERACI

Spaghetti with fresh clams, garlic and white wine sauce
£ 22 *add bottarga for £4

CALAMARATA AI FRUTTI DI MARE

Calamarata pasta with mixed fresh seafood and wine sauce
£ 25

RAVIOLI AL GRANCHIO REALE

Ravioli with king crab and tomato-lobster sauce with asparagus
£ 40

LASAGNE AL FORNO

Classic lasagne with beef and pork
£ 18

SPAGHETTI ALLA BOLOGNESE

Spaghetti bolognese with prime beef and pork ragu
£ 18

SPAGHETTI ALLA CARBONARA

Spaghetti carbonara with guanciale, pecorino and egg yolk
£ 19

RISOTTI | RISOTTO

RISOTTO AL POMODORO E BURRATA

Tomato risotto with burrata
£ 20

RISOTTO AI FUNGHI GALLINACCI

Risotto with girolle mushrooms and parmesan
£ 22

RISOTTO AGLI ASPARAGI E GAMBERI ROSSI DI MAZARA

Risotto with Sicilian prawns, asparagus and parmesan
£ 30

MARE | FISH AND SEAFOOD

SALMONE ALLA CREMA TOSCANA

Atlantic salmon with spinach and Tuscan creamy garlic sauce
£ 22

BRANZINO ALL'ACQUA PAZZA

Grilled sea bass fillet with baby potatoes, cherry tomatoes, basil and white wine sauce
£ 27

TONNO ALLA SICILIANA

Sicilian style seared tuna steak with cherry tomatoes, olives, capers and chili
£ 30

POLPO GRIGLIATO

Grilled octopus with baby potatoes, olives, cherry tomatoes and artichokes
£ 30

TERRA | MEAT AND POULTRY

GUANCIA DI MANZO

Slow cooked ox cheek with creamy polenta and red wine sauce
£ 25

OSSOBUCO DI VITELLO BRASATO

Braised cross-cut veal shanks with mixed vegetable stew and potato-celeriac puree
£ 30

FILETTO DI MANZO ALLA GRIGLIA

Beef fillet steak with triple cooked chips and peppercorn sauce
£ 37

CONTORNI | SIDES

Fresh summer green salad with shallots and olives
£ 6

Grilled or steamed selection of summer seasonal vegetables with herb oil
£ 8

Sautéed spinach with parmesan
£ 6

Rocket and parmesan
£ 6

Fried asparagus with garlic and rosemary
£ 6

Celeriac purée
£ 6

Triple cooked chips with parmesan and truffle oil
£ 8

PIZZE | PIZZA

MARGHERITA (V)

Buffalo mozzarella and tomato sauce
£ 13

AI QUATTRO FORMAGGI (V)

Mozzarella, gorgonzola, parmesan and taleggio
£ 16

AI FRUTTI DI MARE

Squid, mussels, octopus, prawns, clams, mozzarella and bisque sauce
£ 22

AL SALAME PICCANTE

Mozzarella, spicy salami and tomato sauce
£ 17

CON BURRATA PROSCIUTTO SAN DANIELE E RUCOLA

Burrata, San Daniele prosciutto, fresh rocket and tomato sauce
£ 20

LUNCH OFFER


Monday - Friday
12 - 3 pm

Two Courses £27.5
Three Courses £30

*please ask for a lunch menu



PIAZZA ITALIANA

  piazzaitalianauk
reservations@piazzaitaliana.co.uk
www.piazzaitaliana.co.uk

CHEESE BOARD SELECTION :

Choice of 3 | £ 8

Choice of 5 | £ 14

Choice of 7 | £ 19

IL CANET

Slightly ripened soft cheese made with cream, cow's and goat's milk, with edible orange rind. Fresh, salted cream drizzled with meyer lemon. Creamy and intense flavour, this cheese takes its characteristic colour tones and taste by the washing of the rind during the aging process with annatto, a natural vegetable colouring used since long to colour and protect cheese surface.

LA TUR

Alta Langa's most famous creation. Delicate creamy cheese made from a blend of sheep, cow's and goat's milk. A soft and very light, reminding ice cream texture. Obtained by a long maturation of three milks, the curd is gently processed by hand. La Tur has a great sweetness with cream and butter sensations, followed by acidic notes and yeast flavours. It is straw-coloured, with a delicately bloomy rind. The mixed milk adds a pungency of aroma, and a depth and piquancy of flavour.

QUADER DE CAVRA

The Quader de Cavra is a washed rind type cheese produced in Lombardy with only goat's milk. Excellent cheese for those who are intolerant to cow's milk. The Quader de Cavra has a white rind and a soft, sweet and delicate paste, excellent with medium-structured reds. Silky and creamy washed-rind cheese made with goat's milk. Matured for 35 days in pine wood boxes, it is a cheese that intensely concentrates the typical taste of goat's milk.

ROBIOLA BOSINA

Delicate and soft cheese made with cream, cow's and goat's milk with edible yellow rind and intense scent. Robiola Bosina, with its unmistakable squared shape and its intense scents, at the palate is delicate and smooth and tasty as well. Its creamy heart reveals nice butter and hay flavours, while its tender and slightly mouldy rind gives underbrush sensations.

CARBONCINO

Creamy cheese with just a hint of 'goatiness' and a yielding texture. Slightly ripened and made with cream, cow's and goat's milk, with edible black rind. From the ancient tradition to keep cheeses under ash comes Carboncino, with its tender and oily texture and its thin and dark rind, due to the washing process with vegetable charcoal during the ripening. In the mouth, a sweet sensation of warm milk combines with the nice and lightly bitter vegetable note of the charcoal.

UBRIACO AL PROSECCO

Fresh and elegant salted cheese made with cow's milk cheese and Prosecco. Alternately called the 'drunken cheese'. Its name comes from the type of wine used for its ageing Prosecco DOC. The wheels of cheese are immersed for about 2 months in tins full of Prosecco DOC wine. This process makes it possible for the cheese to soak up the liquid and then, when ready, to release the typical flavour of flowers and fruit used to prepare Prosecco wine, such as the golden apple and pears. It is a whole cow's milk, matured 6 months. It has a soft dough with a particular fresh and elegantly salted taste.

SELEZIONE DI CAVIALE NERO :

"MOTTRA" BLACK CAVIAR

"MOTTRA" was established, as a Russian and Latvian joint venture. It utilises a closed-recirculating system of its own design, making the process of growing fish and processing it: ecological, sustainable, fish and environmentally friendly. Numerous patents allow to have the most sophisticated closed recalculation systems. The team is comprised of professionals with 40 year experience in fish production.

Served with crispy potato shells, quail eggs, toasts, crème fraiche, butter, onions and garlic.

FINEST OSETRA

£ 45 / 28g £85 / 56g £140 / 90g

Osetra is a world renown gourmet caviar. This fine black caviar has a grain-to-grain texture and a subtle flavour with absolutely no aftertaste, it is a true delight for the connoisseur.

FINEST STERLET

£42 / 28g £80 / 56g £125 / 90g

Sterlet caviar used to be called "Golden caviar" and compare to Beluga because of its taste and pearl color. Previously sterlet has been ranked higher than all of the other caviars, especially in the old Czar times when it was believed to be the best of the sturgeons! Small golden Sterlet caviar is rare and was once reserved for Russian czars, Iranian shahs and Austrian emperors.

HERITAGE OSETRA

£35 / 28g £65 / 56g £100 / 90g

Heritage Caviar is harvested from the same fish as Finest Caviar and offers fresh taste and firmness, but with traditional Russian touch. This product is designed for those who are used to Russian caviar traditions.

PIAVE DOP VECCHIO

Piave Vecchio Selezione Oro (red label) is pasteurised cow's milk cheese named after a river by the same name. It is DOP protected and the only authentic Piave Fresco is produced in the Dolomites area of Belluno province of Veneto. The Vecchio Selezione Oro, a matured variety of Piave is offered only after it reaches its full potential at one year of ageing. It is a hard, grainy and crumbly with a flavour that is mild and never sharp. With longer ageing, it cultivates a very intense, fruity flavour with an enduring taste. The hard pate of the cheese is intense straw-colour while the rind is smooth, even, intense ochre colour. A hard, cooked curd cheese with friable, soluble structure and strong and fruity taste. Piave comes from the northeastern part of Italy near the Dolomites in the Veneto region of Italy. A wonderful cheese made with high quality local milk, matured for a minimum of 6 months.

CONDIO

Seasoned with several kinds of sweet and pungent Mediterranean spices, cow's milk cheese with soft and mild in taste. This century-old cheese dates back to the Republic of Venice (from the late 7th century until 1797, it was formally known as the Most Serene Republic of Venice). This was a time when Venice used to trade spices with all the Mediterranean countries. Its treatment involves the wheels manipulation through an energetic massage with several kind of spices, from pepper to cardamom, from saffron to cinnamon and many other sweet and pungent spices, all used to cover the wheel. It is made from a whole cow's milk and goat rennet. It has a solid but soft dough, which releases scents and tastes recalling the lands of the East and the Arabian Nights. Condio, meaning 'seasoned' in a local dialect, is aged a minimum of three months and is generously rubbed with sesame, mint, parsley, thyme, marjoram, and basil to create a flavour that evokes the exotic lands of the Near East.

CASTELMAGNO

Castelmagno is a very ancient cheese with origins dating back to 1277, more or less at the same time as Gorgonzola. The cylindrical cheese is made from cow's milk with a small addition of a mixture of sheep's and/or goat's milk. It is named after a Roman soldier whom despite being persecuted, kept on preaching gospels and gave its name to the famous sanctuary town of Castelmagno in Grana Valley. Semi-hard and semi-fat blue cheese, crumbly in texture with a complicity and distinctive flavour. Castelmagno DOP is the king of Piedmontese cuisine, a cheese of ancient origins, with a precious and unmistakable taste. It requires a noble and complex traditional processing of at least 5 days, before being accompanied in a cave: a real vault, where it is refined meticulously on spruce boards, until it reaches the crumbly structure and the elegant character that distinguish it. Crumbly and granular ivory-white. As the ripening progresses, it takes on a more compact yellow ochre texture. When young it has a distinctive, harmonious and delicate flavour. It becomes more savoury and spicier as it ripens. Matured for a minimum of 6 months. The subtle taste of Castelmagno gets stronger, spicier and sharper as it ages.

BLUE DI LANGA

Soft and smooth blue cheese made from cow's, sheep's and goat's milk, with a buttery paste, rich in blue veins and fine holes. Soft ripened blue cheese. The beautiful marbling of Blu di Langa, widespread in the rind as in the creamy heart, is obtained piercing the cheese in order to oxygenate it, allowing the moulds to develop and grow. The result is a surprisingly delicate contrast between the sweetness and the softness of the paste and the roughness of the marbling with its mushrooms and underbrush flavours.

AFTERNOON TEA

3-6pm

£58 FOR TWO

£29 PER PERSON

MINI THIN FOCACCIA WITH ASSORTED DIPS

SAN DANIELE PROSCIUTTO WITH MELON

ACINI DE PEPE SALAD WITH MINI MOZZARELLA BALLS, SALAMI, OLIVES, ARTICHOKEs, CHERRY TOMATOES, BELL PEPPERS, CUCUMBERS

SALMON CRUDO

BRUSCHETTA WITH LEMON MASCARPONE, MARINATED MUSSELS, CLAMS AND BOTTARGA

MINI CALZONE WITH TRUFFLE MUSHROOMS, PROSCIUTTO COTTO AND TALEGGIO CHEESE

SELECTION OF MINI DESSERTS: FRUIT TART, TIRAMISU, OPERA, CHEESECAKE

BISCUIT SELECTION

TEA/COFFEE/FILTERED WATER

Afternoon Tea must be booked at least 1 day in advance to make sure all ingredients are available and experience can be delivered in the original presentation.

"SPARKLING" TEA

	Glass	Btl
NON-ALCOHOLIC Sparkling Tea	£7.5	£44
PROSECCO Prosecco Crede	£8	£45
ITALIAN SPARKLING WINE Trentodoc Perle'	£11	£64
Trentodoc Riserva del Fondatore Giulio Ferrari	£26	£154
ENGLISH SPARKLING WINE Gusbourne Blanc de Blancs	£12	£68
Gusbourne Brut Réserve	£11	£66
Gusbourne Rosé	£12	£68
CHAMPAGNE Taittinger Brut Millesime	£19	£110
Brut Prestige Rose	£16	£90
Taittinger Brut Réserve	£15	£78
Comte de Champagne	£35	£206