

## ANTIPASTI | STARTERS

### ZUCCHINE DI POMODORI (V)

Sweet balsamic courgette, seasonal diced tomatoes, cedar nuts, garlic, basil  
£ 9

### MELANZANE ARROSTITE (V)

Roasted Italian aubergine, sautéed onions, mint, candied garlic, lemon ricotta  
£ 12

### ARANCINI RIPIENI DI MOZZARELLA (V)

Arancini stuffed with mozzarella, Arrabbiata sauce, parmesan  
£ 10

### INSALATA DI POMODORI E BURRATA (V)

Tomato 'Noire de Crimée', burrata, baron red onion, capers, balsamic pearls, sweet balsamic sauce, basil  
£ 16

### CARPACCIO DI BRANZINO

Mediterranean sea bass carpaccio, olive oil, lemon sauce  
£ 12

### CARPACCIO DI POLPO

Octopus carpaccio, olive oil and lemon dressing, capers, parsley  
£ 14

### TARTARE DI TONNO

Yellowfin tuna tartare, avocado mousse, slow-cooked egg yolk, shallots, baby parsley  
£ 16

### VITELLO TONNATO

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

### CARPACCIO DI MANZO

Beef carpaccio, anchovy aioli, rocket, parmesan  
£ 13

### CARPACCIO DI MANZO AL GORGONZOLA

Sliced beef, warm truffle-gorgonzola cream sauce, olive oil  
£ 14

## DA CONDIVIDERE | TO SHARE

### ANTIPASTO "PIAZZA ITALIANA"

Chef's selection of charcuterie, cheese, pickles  
£ 24

### 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 PANE (V)

Bread selection: carasau bread, two types of focaccia, ciabatta, grissini, olive oil, balsamic vinegar, herb butter, various dips  
FIRST SERVING IS COMPLIMENTARY  
£ 6

### OSTRICHE SCOZZESI / OYSTERS

Ask your waiter



# PIAZZA ITALIANA

Member of  Resto-Rätors

## PASTE | PASTA

### TAGLIOLINI AL TARTUFO (V)

Tagliolini with creamy truffle sauce  
£ 22

spun in a pecorino wheel at the table £ 28  
(min. for 2 persons; dinner service only)  
\*add fresh black truffle (seasonal offer)

### CAMPANELLE CON CREMA DI SPUGNOLE (V)

Campanelle with creamy morel 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 sauce  
£ 27

### RAVIOLI AL GRANCHIO REALE

Ravioli with crab meat, lobster-tomato sauce, asparagus  
£ 35

### SPAGHETTI ALLA CARBONARA

Spaghetti with guanciale, pecorino, egg yolk  
£ 20

### MAFALDINE ALLA BOLOGNESE

Mafaldine with slow-cooked beef and pork ragout  
£ 20

## RISOTTI | RISOTTO

### RISOTTO AI FUNGHI ASSORTITI

Risotto with assorted mushrooms, parmesan  
£ 22

### RISOTTO AL GRANCHIO

Risotto with crab meat, prawns, squid, asparagus, parmesan  
£ 28

### RISOTTO AL TARTUFO

Black truffle risotto with pancetta crisps, slow-cooked egg yolk confit, parmesan  
£ 24

## MARE | FISH AND SEAFOOD

### BRANZINO ALL'ACQUA PAZZA

Pan-fried sea bass fillet, white wine and trout caviar sauce  
£ 22

### RANA PESCATRICE ARROSTO

Roasted baby monkfish, lemon-parsley butter, parmesan breadcrumbs  
£ 22

### CALAMARI RIPIENI ALLA GRIGLIA

Grilled squids stuffed with crab meat, mozzarella and cream cheese, creamy garlic sauce  
£ 22

### POLPO GRIGLIATO

Slow-cooked octopus and creamy leek ragout  
£ 26

## TERRA | MEAT

### COSTOLETTA DI AGNELLO

Lamb Barnsley chop, red wine-peppercorn sauce  
£ 21

### OSSOBUCO DI VITELLO BRASATO

Braised cross-cut veal shanks, soffritto sauce  
£ 28

### BISTECCA DI CONTROFILETTO

Scottish Rib-Eye steak, truffle-pecorino sauce  
£ 35

## CONTORNI | SIDES

Sautéed spinach with garlic and parmesan  
£ 6

Rocket and parmesan salad, balsamic sauce  
£ 7

Aubergine and bell pepper caponata  
£ 7

Roasted asparagus with parmesan and almond flakes  
£ 8

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

## CHEESE BOARD SELECTION :

CHOICE of 3 | £ 8

CHOICE of 5 | £ 14

CHOICE of 7 | £ 19

### IL CANET pasteurised, animal rind

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 pasteurised, animal rind

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 pasteurised, animal rind

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 pasteurised, animal rind

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 pasteurised, animal rind

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 unpasteurised, animal rind

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 tuns 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.

### PIAVE DOP VECCHIO pasteurised, animal rind

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 pasteurised, animal rind

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 unpasteurised, animal rind

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 pasteurised, animal rind

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.

## CICCHETTI MENU

3 pm - 6 pm

### Outlaw Cicchetti

#### CRISPY SEAWEED

with aubergine tartar, aioli, mushrooms	£ 6
with tuna tartar, aioli, avocado	£ 6
with mixed seafood, aioli, avocado	£ 6
with sliced beef, anchovy-pecorino aioli, sun-dried tomatoes, asparagus	£ 6

### Warm Cicchetti

<b>SPICY AUBERGINE "CAPONATA"</b> with garlic toasts	£ 5.5
<b>FOCACCIA "DUMPLING"</b> with truffled mushrooms, four cheeses	£ 5.5
<b>ARANCINI "MARGHERITA"</b> with mozzarella cheese, parmesan and tomato sauce	£ 6.5
<b>ASSORTED OLIVES</b>	£ 7.2
<b>BEER-BATTERED OYSTER</b> with breadcrumbs, anchovy-pecorino aioli, parmesan	£ 4
<b>FRIED CRISPY SQUID</b> with tartare sauce	£ 5
<b>FRIED COURGETTE CANNELLONI</b> stuffed with crab meat and mozzarella cheese	£ 5
<b>"POLPETTE" MEAT BALL</b> with Arrabbiatta sauce and Prosciutto crisps	£ 4.5
<b>TRIPLE COOKED CHIPS</b> with truffle aioli, sliced beef, parmesan	£ 6.5

### Crostini / minimum order 3pcs

with tomatoes, basil, red onions, parsley	£ 2.4
with avocado, red chilli, poached quail egg	£ 2.8
with egg salad and anchovie	£ 2.8
with Nduja, Creme Fraiche, marinated bell pepper	£ 2.5
with Prosciutto San Daniele, cream cheese, caramelised onions	£ 2.8
with marinated white anchovie, smoked bell pepper, spicy honey	£ 2.8
with tuna crudo, slow cooked egg yolk, baron red onion, red chili, parsley	£ 3
with octopus and stewed leeks	£ 3.5
with Atlantic prawns, ricotta, cucumber, mint	£ 4
with white crab salad, trout roe	£ 4