



DOLCI DESSERTS

TORTA ALLA NOCCIOLA E CIOCCOLATO FONDENTE (E/D/N) £11

Hazelnut and dark chocolate layered Torte
layers of chocolate sponge, praline cream and caramelized hazelnuts. Served with vanilla cream
recommended with: Pedro Ximénez 'Nectar' Gonzalez Byass NV, Jerez, Spain £8

TIRAMISU' (D/G/E) £10

Tiramisu
recommended with: Quinta do Noval 20 Years Old £25

CROSTATA MERINGATA AL LIMONE (G/E/M/N) £11

Lemon meringue tart, raspberry sorbet, passionfruit and white chocolate macaron
recommended with: Marsala Superiore Oro Riserva 'Vigna La Miccia' 2017, Marco de Bartoli, Sicily, Italy £21.50

MILLEFOGLIE ALLA MELA E CREMA PASTICCERIA (G/D/E) £10

Apple and custard Millefoiglie
layers of golden puff pastry, thick vanilla custard, caramelized apple and green apple sorbet
recommended with: Ferrari 'Perlé' 2017 Trentino Alto Adige, Brut, Italy £17

POMODORO DOLCE ALLA FRAGOLA (E/D/S) £14

The Piazza Tomato a strawberry entremet, honey, basil and mascarpone mousse,
liquid strawberry centre, coated in white chocolate and served on a bed of chocolate soil.
recommended with: 'Doron' Eugenio Rosi, Trentino, Italy £30

SEMIFREDDO AL PISTACCHIO (E/D/N) £11

Pistachio and raspberry semifreddo flavoured with pistachio, served
with raspberry gel, crispy raspberries and pistachio sponge pieces
recommended with: Quinta do Noval, Ruby Port £9.50

SELEZIONE DI FORMAGGI (D)

Cheese Board Selection
Choice of 3 for £11 | Choice of 5 for £15 | Choice of 7 for £20
recommended with: Bordeaux Blend, San Leonardo, Trentino Alto Adige 2016, Italy £37
Beerenauselese 'Terrassen' 2020, Wachau, Austria £20

SELEZIONE DI GELATI E SORBETTI (E/N/D)

Selection of Badiani Ice Cream and Sorbets
Artisan Italian gelato brand founded in Florence in 1932

Ice creams

Buontalenti £3.80
La Dolcevità £3.80
Buontalenti Pistachio £4.80
Hazelnut £4.80

Sorbets

Lemon £2.80
Mango £2.80
Strawberry £2.80
Passionfruit £2.80
Blood Orange £2.80

recommended with: Tokaji Aszu 5 Puttonyos Ch Dereszla 2019, Hungary £20.50

G- contain gluten / -GF-gluten free / N-contain nuts / D-contain dairy / E-contain eggs / S-sulphates

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free. A discretionary 12.5% service charge will be added to your final bill. All prices are inclusive of VAT.



SELEZIONE DI FORMAGGI CHEESE BOARD SELECTION

Choice of 3 for £ 11 | Choice of 5 for £ 15 | Choice of 7 for £ 20

IL CANET *pasteurised, animal rennet*

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.

LA TUR *pasteurised, animal rennet*

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 acid notes and yeast flavours. It is straw-coloured, with a delicately bloomy rind.

QUADER DE CAVRA *pasteurised, animal rennet*

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. Matured for 35 days in pine wood boxes.

ROBIOLA BOSINA *pasteurised, animal rennet*

Soft cheese made with cream, cow's and sheep's milk with edible yellow rind and intense scent. Its creamy heart reveals nice butter and hay flavours, while its tender and slightly mouldy rind gives underbrush sensations.

CARBONCINO *pasteurised, animal rennet*

Creamy cheese with just a hint of 'goatiness' and a yielding texture. Slightly ripened and made with cream, cow's and goat's milk from the ancient tradition to keep cheeses under ash. It's tender and oily texture and thin dark rind is due to the washing process with vegetable charcoal during ripening. Lightly bitter vegetable note of the charcoal.

UBRIACO ROSSO RISERVA *pasteurised, animal rennet*

This cheese undergoes the ageing treatment in vinasses (fermenting fruit and wine) of Raboso, Cabernet Franc, Cabernet Sauvignon and Merlot. Wheels of cheese are still dipped into Raboso wine and get the reddish purple color, typical of cheese preserved in wine. This version is left seasoned longer than the other Ubriachi (drunken cheeses). It is a whole cow's milk, seasoned from 12 to 14 months. It has lumpy dough and a characteristic aftertaste of fermenting fruit.

PIAVE DOP VECCHIO *pasteurised, animal rennet*

Piave Vecchio Selezione Oro (red label) is pasteurised cow's milk cheese named after a river by the same name. The 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.

CONDIO *pasteurised, animal rennet*

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. Condio, meaning 'seasoned', is aged a minimum of three months and is generously rubbed with sesame, mint, parsley, thyme, marjoram, and basil.

CASTELMAGNO *unpasteurised, animal rennet*

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. Semi-hard and semi-fat blue cheese, crumbly in texture with a complicity and distinctive flavour. It requires a noble and complex traditional processing of at least 5 days, before being accompanied in a cave.

BLUE DI LANGA *pasteurised, animal rennet*

Soft and smooth blue cheese made from cow's, sheep's and goat's milk, with a buttery paste. Beautiful marbling of Blue di Langa, widespread in the rind as in the creamy heart, is obtained piercing the cheese in order to oxygenate it, allowing the molds to develop and grow. Contrast between the sweetness and the softness of the paste and the roughness of its mushrooms and underbrush flavours.

FONTINA *unpasteurised, animal rennet*

Made in the Aosta Valley since the 12th century, with a fat content of 45%, Fontina cheese is very rich and creamy which gets nuttier with ageing. It's a versatile cheese that can be used to make fondues and similar Italian dishes. Aged for 90 days, pale cream in colour and riddled with holes known as "eyes". Unpasteurized cow's milk.