



PIAZZA ITALIANA

ANTIPASTI

STARTERS

BREAD BASKET

Ciabatta, grissini, carta da musica, garlic butter, olive tapenade, tomato sauce, olive oil, balsamic vinegar
£2 per person

ARANCINI AL TARTUFO

Truffle risotto balls stuffed with mozzarella cheese, wild mushroom sauce
£14

ZUPPA FREDDA DI POMODORO E ARANCIA (VG)

Chilled tomato and orange soup, vegetable salsa
£12

Add tiger prawns £4

OSTRICA ROCKEFELLER

Baked oyster with garlic butter, spinach, parsley, parmesan, breadcrumbs
£6

INSALATA DI ANGIURIA, POMODORI E CAPRINO (V)

Watermelon, tomatoes, basil, red onions and goat cheese salad, sweet balsamic dressing
£12

PEPERONI ROMANI MARINATI E ZUCCHINE (VG)

Marinated Romano peppers, sliced courgette, diced ox-heart tomatoes, pine nuts, basil, garlic-olive oil, Oro balsamic dressing
£14

INSALATA DI POMODORI E BURRATA (V)

Burrata Apulia, seasonal tomatoes, Red Baron onions, capers, sweet balsamic sauce, basil
£17

TARTARE DI TONNO

Marinated yellowfin tuna tartare, avocado mousse, slow-cooked egg yolk, shallots, chives, baby parsley, ciabatta toasts
£17

VITELLO TONNATO

Thin sliced slow-roasted silverside of veal, creamy tuna sauce, capers, cherry tomatoes
£17

CARPACCIO DI MANZO

Beef carpaccio, anchovy-pecorino aioli, rocket, parmesan, olive oil
£16

DA CONDIVIDERE

TO SHARE

SELEZIONE DI TRE FORMAGGI

Selection of three cheeses
£11

ANTIPASTO "PIAZZA ITALIANA"

Chef's selection of charcuteries and cheeses, pickles, crackers, grissini
£32

RISOTTI

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RISOTTO AL TARTUFO (V)

Truffle butter risotto, fresh black truffle,
slow-cooked egg yolk, parmesan
£24

PASTE

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SPAGHETTI AGLIO E OLIO (V)

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

SPAGHETTI AL TARTUFO (V)

Homemade spaghetti, creamy truffle sauce
£26 *add fresh black truffle (seasonal offer)

CALAMARATA AI FRUTTI DI MARE

Calamarata pasta, mixed seafood,
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, black pepper
£23

RIGATONI ALLA GUANCIA DI MANZO BRASATA

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

MARE

FISH AND SEAFOOD

SGOMBRO ARROSTO

Oven baked Scottish mackerel, tomato
and red onion salad, vinaigrette
£22

FILETTO DI BRANZINO

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

IPPOGLOSSO ALL' ACQUA PAZZA

Halibut fillet, "Crazy Water" sauce with white
wine, spinach and cherry tomatoes
£32

TERRA

MEAT

POLLO ALLA MILANESE

Chicken Milanese, cherry tomatoes, rocket,
parmesan, lemon
£29

ENTRECOTE DI MANZO

30 days dry aged rib-eye steak, 300g
£38

*add a sauce for £3.50
- red wine jus
- peppercorn sauce

CONTORNI

SIDES


Rocket and parmesan salad,
balsamic dressing 
£7

Sauteed courgettes, garlic, parmesan 
£8

Roasted Frigitelli peppers,
maldon salt, smoked paprika 
£8

Sautéed spinach, garlic, parmesan 
£7

Baby potatoes with garlic and rosemary 
£7

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

V - Vegetarian

VG - Vegan



We strive to exceed our guest's expectations. Plant Based sign next to the menu item means a substitute is available by using plant-based cheeses, creams, sauces and other plant-based products.

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 1.5% service charge will be added to the final bill. All prices are VAT inclusive.