



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 DI EGLEFINO

Smoked haddock arancini, poached quail eggs, herbed cream cheese, mustard sauce

£14

OSTRICA ROCKEFELLER

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

£6

PEPERONI ROMANI RIPIENI (VG)

Stuffed Romano peppers, winter vegetables tartare, horseradish sauce, green oil

£14

INSALATA DI POMODORI E BURRATA (V)

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

£17

INVOLTINO DI SALMONE

Smoked salmon roulade, green herbs sponge, lemon cream cheese, egg, squid and trout caviar

£16

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

£17

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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TUBETTONI AL POMODORO E STRACCIATELLA (V)

Tubettoni with pomodoro, stracciatella, sun-dried tomatoes, basil, garlic

£19

SPAGHETTI AL TARTUFO (V)

Homemade spaghetti, creamy truffle sauce

£26 *add fresh black truffle at market price £

TUBETTONI AI FRUTTI DI MARE

Tubettoni pasta, mixed seafood, white wine-garlic sauce

£29

RAVIOLI AL GRANCHIO

Ravioli with white crab meat, lobster-tomato sauce, asparagus

£36

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

ALA DI RAZZA ARROSTITA

Roasted skate wing, tomato-caper sauce

£32

FILETTO DI BRANZINO

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

£32

TERRA

MEAT

POLLO ALLA MILANESE

Chicken Milanese, cherry tomatoes, rocket, parmesan, lemon

£28

ENTRECOTE DI MANZO


30 days dry aged rib-eye steak, 300g

£39

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

CANTORNI


SIDES

Rocket and parmesan salad, balsamic dressing 

£7

Baked mixed seasonal vegetables: carrots, brussel sprouts, parsnip 

£8

Roasted cauliflower with cheese sauce, pomegranate seeds 


£8

Sautéed spinach, garlic, parmesan 

£7

Baby potatoes with garlic and rosemary 

£7

Triple cooked chips, parmesan, truffle oil, truffle aioli 

£9

V - Vegetarian
V6 - 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 your final bill. All prices are inclusive of VAT.