



PIAZZA ITALIANA

FIVE COURSE

T A S T I N G M E N U *

£90 per person

AMUSE BOUCHE

Crostini, ox-heart tomato tartare, baron red onions, capers, rocket, stracciatella, sweet balsamic dressing

PEPERONI ROMANI MARINATI E ZUCCHINE

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

TRIS DI FRUTTI DI MARE

Seafood trio-tuna tartare, seabass carpaccio, octopus carpaccio

TAGLIOLINI AL TARTUFO

Tagliolini pasta, creamy truffle sauce, seasonal black truffle

PIAZZA ITALIANA BRULEE

Slow-cooked ox-cheek, sautéed onions, caramelised pecorino-truffle sauce

DOLCE

Chef's daily selection

*For a Tasting Menu with Wine Pairing, please turn the page to the other side

Tasting menu is available Monday to Friday from 5pm to 8pm, Saturday from 6pm to 8pm for groups of 8 guests max. Tasting menu can be only ordered for the whole table/party. 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 15% service charge will be added to your final bill. All prices are inclusive of VAT.



PIAZZA ITALIANA

FIVE COURSE

T A S T I N G M E N U *

WITH WINE PAIRING

£155 per person

AMUSE BOUCHE

Crostini, ox-heart tomato tartare, baron red onions, capers, rocket, stracciatella, sweet balsamic dressing

paired with

Palmento di Salina, Caravaglio, Sicily, Italy, 2022

PEPERONI ROMANI MARINATI E ZUCCHINE

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

paired with

Nosiola, Pojer e Sandri, Trentino Alto Adige, Italy, 2021

TRIS DI FRUTTI DI MARE

Seafood trio-tuna tartare, seabass carpaccio, octopus carpaccio

paired with

Etna Bianco 'Puddara' Tenute di Fessina, Sicily, Italy, 2019

TAGLIOLINI AL TARTUFO

Tagliolini pasta, creamy truffle sauce, seasonal black truffle

paired with

Champagne - Delamotte Blanc de Blancs, France, 2014

PIAZZA ITALIANA BRULEE

Slow-cooked ox-cheek, sautéed onions, caramelised pecorino-truffle sauce

paired with

Schioppettino, Bressan, Friuli Venezia Giulia, Italy, 2017

DOLCE

Chef's daily selection

paired with

Pedro Ximenez 'Nectar' Gonzalez Byass, Jerez, Spain, NV

We serve 75ml per glass with the only exception of the sweet wine which will be served 50ml.

**For a Tasting Menu without Wine Pairing, please turn the page to the other side*

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