



PIAZZA ITALIANA

FIVE COURSE

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

£90 per person

AMUSE BOUCHE (V)

ARANCINO CON GAMBERI ARGENTINI

Arancino with Argentinian prawn, saffron, prawn sauce

DUETTO DI PESCE

Tuna tartare, cured sea bream

TARTARE D'ANATRA

Duck tartare, winter truffle, crispy parmesan, sea buckthorn gel

TAGLIOLINI AL TARTUFO (V)

Tagliolini, creamy truffle sauce

or

RAVIOLO ALL'ASTICE

Lobster raviolo, tomato-lobster sauce

COSTOLETTA DI AGNELLO

Lamb chop, pistachio olive crust, Barolo wine sauce, mint

DOLCE

Chef's daily selection

*For a Tasting Menu with Wine Pairing, please turn the page to the other side.
Due to the nature of the Tasting Menu dish substitutions are not available.

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

TASTING MENU

£155 per person

AMUSE BOUCHE (V)

Trento doc, Ferrari 'Perlé' Trentino Alto Adige, Brut 2018

ARANCINO CON GAMBERI ARGENTINI

Arancino with Argentinian prawn, saffron, prawn sauce
Chardonnay" Nicoleo" Podernuovo a Palazzone, Tuscany 2022

DUETTO DI PESCE

Tuna tartare, cured sea bream
Verdicchio Di Matelica, Bisci, Marche 2022

TARTARE D'ANATRA

Duck tartare, winter truffle, crispy parmesan, sea buckthorn gel
Rosso di Montalcino, Mastrojanni, Tuscany 2022

TAGLIOLINI AL TARTUFO (V)

Tagliolini, creamy truffle sauce
Sagrantino Di Montefalco, Antonelli, Umbria 2018

or

RAVIOLO ALL'ASTICE

Lobster raviolo, tomato-lobster sauce
Etna Bianco "Gamma" Federico Curtaz, Milo, Sicilia 2020

COSTOLETTA DI AGNELLO

Lamb chop, pistachio olive crust, Barolo wine sauce, mint
Barolo "San Lorenzo" Pelassa, Verduno, Piedmont 2019

DOLCE

Chef's daily selection
Tokaji Aszu 5 Puttonyos Chateau Dereszla, Hungary 2019

*Glasses are served as 75ml, vintages might change.
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