



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

OSTRICA ROCKEFELLER

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

£6

INSALATA CON FRAGOLE E FORMAGGIO DI CAPRA (V)

Baby spinach and rocket salad with strawberries and goat cheese, strawberry balsamic, pine nuts

£14

PEPERONI ROMANI ARROSTITI (VG)

Roasted Romano peppers with anchovies, pickled shallots, chives, olive oil

£14

INSALATA DI POMODORI E BURRATA (V)

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

£17

CARPACCIO DI ORATA

Sea bream carpaccio, pickled rhubarb, zesty citrus sauce, chives

£16

TARTARE DI TONNO

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

£17

VITELLO TONNATO

Thinly 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

PASTA E RISOTTI

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CONCHIGLIE AL POMODORO E STRACCIATELLA (V)

Conchiglie with tomatoes,
stracciatella, sun-dried tomatoes, basil, garlic

£19

TAGLIOLINI AL TARTUFO (V)

Tagliolini, creamy truffle sauce

£26 *add fresh black truffle at market price £

SPAGHETTI AL PESTO DI PISTACCHI E GAMBERI ROSSI (V)

Spaghetti with pistachio pesto, red Argentinian
prawns, stracciatella, lemon zest

£26

CONCHIGLIE AI FRUTTI DI MARE

Conchiglie pasta, mixed seafood,
white wine-garlic sauce

£29

RAVIOLI AL GRANCHIO

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

£36

RIGATONI ALLA CARBONARA

Rigatoni pasta with guanciale,
pecorino, egg yolk, black pepper

£23

RIGATONI ALLA GUANCIA DI MANZO BRASATA

Rigatoni pasta with braised ox-cheek
ragout, parmesan

£24

RISOTTO AL TARTUFO (V)

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

£24

MARE

FISH

FILETTO DI SALMONE

Salmon fillet, creamy saffron sauce
with green peppercorns

£29

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

£39


*add a sauce for £3.50

- red wine jus


- peppercorn sauce

CANTORNI

SIDES

Rocket and parmesan salad,
balsamic dressing 

£7

Heirloom tomato salad with red onion,
olive oil 

£7

Roasted heritage carrots 


£7

Cauliflower and broccoli cheese,
crispy parmesan

£9

Sautéed spinach, garlic, parmesan 

£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.