



CHRISTMAS
IS COMING



Set Menu

All menus are sample and are subject to change prior to the Festive season, depending on product availability.

Prices shown are subject to change and a 15% service charge will be added to the final bill.

Please share any allergy or dietary requirements
72 hours prior to the booking.

£79

S T A R T E R

— to choose —

Smoked Aubergine tartare: aubergine, sun-dried tomatoes, dates, parmesan mousse, tomato oil, panettone crostini

Arancini with Argentinian prawns, saffron-lobster sauce, orange foam

Sliced slow-cooked veal with marsala aioli, caper leaves, truffle pearls, roasted cranberries

M A I N C O U R S E

— to choose —

Cauliflower chestnut Christmas pie with taleggio cheese, pastry dough

Bucatini with pulled duck ragout, orange zest, pecorino fonduta

Christmas herbs crust sea bass fillet with prosecco sauce, Tuscan sauteed cabbage

D E S S E R T

— to choose —

Cinnamon crumble with custard, rhubarb compote, merengue

Panettone with zabaione cream

£95

S T A R T E R

— t o c h o o s e —

Burrata with roasted fennel, orange, brioche crumble

Red prawn tartare with mandarin cream,
baked Romano pepper

Beef tartare with gherkins, shallots, chestnut jam, winter
black truffle, panettone crostini

M A I N C O U R S E

— t o c h o o s e —

Winter black truffle risotto with porcini mushrooms,
crispy parmesan

Lobster Ravioli with saffron lobster bisque,
orange foam, chives

Porchetta stuffed with fennel, chestnuts, breadcrumbs,
apple gel, winter vegetables, pork jus

D E S S E R T

— t o c h o o s e —

Classic Tiramisu

Mandarin Cheesecake

£110

S T A R T E R

— to choose —

Roasted pumpkin panzanella salad with goat cheese,
ciabatta crunch, pickled shallot, pomegranate

Crab salad with avocado, spiced aioli, apple, lemon zest,
celery, trout caviar served on crab shell with orange oil

Venison arancini stuffed with scarmorza cheese, juniper
berries sauce, rosemary

M A I N C O U R S E

— to choose —

Agnolotti with mushrooms, cheese sauce,
white seasonal truffle

Lobster tenderloin with chips, white wine sauce

Balsamic glazed short ribs with celeriac puree, Barolo
demiglace with cranberries

D E S S E R T

— to choose —

Christmas Yule log cake

Apple tarte tatin with ginger ice cream

To Share



Sharing platters
&
canapes are available on request



Wine

Our wine list is carefully crafted to suit every wine lovers taste. From iconic producers and timeless vintages to outstanding artisan winemakers and emerging winemaking regions, we have something for everyone.

Events

We can work with you to create bespoke event packages and set-ups.

The flexibility of our venue, and our extensive event experience means we can cater for a wide range of enquiries and requests.



A photograph of a restaurant interior, viewed through a large stone archway. The ceiling is highly ornate with gold leaf decorations and intricate patterns. A large, multi-tiered chandelier with many small lights hangs from the ceiling. Below, several tables are set with white tablecloths and gold chairs. The lighting is warm and ambient.

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