



PIAZZA ITALIANA

Set Lunch Menu

£45 two course | £49 three course

D R I N K S

NV Prosecco Superiore Spumante Asolo DOCG, Veneto £9.50 glass / £57 bottle

Charles Heidsieck, Brut Reserve NV £19 glass / £119 bottle

Bloody Mary £14 / Piazza Italiana Virgin Mary £10

Menabrea La Bionda £9.5 / Peroni £8 / Lucky Saint Beer 0.5% £7.50

Homemade Lemonade: Classic / Cucumber / Elderflower £6

S T A R T E R S

Roasted beetroot carpaccio with whipped ricotta mousse, walnut crumble, orange zest oil (D, N)

Smoked salmon salad with rocket, pomegranate, onions, pickled fennel, pumpkin seeds (SL, F)

Beef tartare with truffle cream, slow-cooked egg yolk, Pane Carasau (G, E, F, M)

M A I N S

Pumpkin risotto with artichokes, pecorino cheese fonduta, pumpkin seeds (D)

Salmon fillet with creamy saffron sauce, mixed winter vegetables (G, D, SL, F)

Red wine braised pork cheek with celeriac purée, jus with cranberries, rosemary (G, D, SL, SY)

D E S S E R T S

Tiramisu

Chef's daily selection (*ask a team member for more details*)

S I D E S

Rocket and parmesan salad, balsamic dressing £8

Mixed winter vegetables, lemon zest £8

Creamy celeriac purée £9

Sautéed Tuscan cabbage, parmesan £8

Triple cooked chips, parmesan, truffle oil, truffle aioli £9

ALLERGENS

D - dairy
G - gluten
F - fish
SY - soya

SL - sulphites
E - eggs
SS - sesame
S - shellfish

M - mustard
N - nuts
C - celery
CT - citrus
CR - crustaceans.

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.

