



## PIAZZA ITALIANA

### ANTIPASTI

#### STARTERS

##### BREAD BASKET

Ciabatta, grissini, carta da musica, garlic butter, olive tapenade, tomato sauce, olive oil, balsamic vinegar

**£2 per person**

##### TARTARE DI MELANZANE AFFUMICATE (V)

Smoked aubergine tartare with sun-dried tomatoes, dates, parmesan foam, panettone crostini

**£14**

##### OSTRICA ROCKEFELLER

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

**£7**

##### INSALATA DI POMODORI E BURRATA (V)

Burrata, datterino tomatoes, pickled shallots, basil pesto

**£19**

##### ARANCINI AL TARTUFO (V)

Truffle risotto balls stuffed with mozzarella cheese, wild mushroom sauce

**£15**

##### TARTARE DI TONNO

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

**£19**

##### ORATA MARINATA

Cured sea bream, citrus sauce, blood orange

**£19**

##### VITELLO TONNATO

Thinly sliced slow-roasted silverside of veal, creamy tuna sauce, capers, cherry tomatoes

**£18**

##### 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

**£12**

##### ANTIPASTO "PIAZZA ITALIANA"

Chef's selection of charcuteries and cheeses, pickles, crackers, grissini

**£32**

## PASTA

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#### CONCHIGLIE AL POMODORO E STRACCIATELLA (V)

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

£21

#### TAGLIOLINI AL TARTUFO (V)

Tagliolini, creamy truffle sauce  
£26 \*add fresh black truffle at market price £

#### 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

£24

#### RIGATONI ALLA GUANCIA DI MANZO BRASATA

Rigatoni pasta with braised ox-cheek  
ragout, parmesan

£25

## RISOTTO

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#### RISOTTO AL TARTUFO (V)

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

£24

## MARE

### FISH

#### FILETTO DI TONNO

Tuna steak, salsa with olives,  
sun-dried tomatoes, artichokes, lemon oil

£33

#### FILETTO DI BRANZINO

Pan-fried sea bass, anchovy-garlic butter,  
lemon-olive oil sauce

£33

## TERRA

### MEAT

#### POLLO ALLA MILANESE

Chicken Milanese, cherry tomatoes,  
rocket, parmesan, lemon

£28

#### COSTOLETTE BRASATE

Balsamic glazed short ribs  
with cranberry demi-glaze

£38

#### ENTRECOTE DI MANZO


30 day dry aged rib-eye steak

£42

\*add a sauce for £3.50  
red wine jus or peppercorn

## CANTORNI

### SIDES

Rocket and parmesan salad,  
balsamic dressing 

£8

Mixed winter vegetables, lemon zest 

£8

Creamy celeriac purée 

£9

Sautéed spinach, garlic, parmesan 

£8

Triple cooked chips, parmesan,  
truffle oil, truffle aioli

£9



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.

V - Vegetarian  
VG - Vegan