



## PIAZZA ITALIANA

### ANTIPASTI

#### STARTERS

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##### BREAD BASKET

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

**2 per person**

##### INSALATA PRIMAVERA (V)

Spring salad with asparagus, green peas, heritage tomatoes

**15**

##### OSTRICA ROCKEFELLER

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

**7**

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

Burrata, heritage tomatoes, pickled shallots, basil pesto

**19**

##### ARANCINI AL TARTUFO (V)

Truffle risotto balls stuffed with mozzarella, wild mushroom sauce

**18**

##### TARTARE DI TONNO

Marinated yellowfin tuna tartare, avocado mousse, slow-cooked egg yolk, ciabatta toasts

**19**

##### ORATA MARINATA

Cured sea bream, citrus sauce, blood orange

**19**

##### CARNE CRUDA

Seared beef crudo, yuzu sauce, truffle foam

**18**

##### 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

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#### 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)

Homemade tagliolini,  
creamy truffle sauce

26

\*add fresh black truffle at market price

#### CALAMARATA AI FRUTTI DI MARE

Calamarata, mixed seafood,  
white wine-garlic sauce

29

#### RAVIOLI AL GRANCHIO

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

36

#### RIGATONI ALLA CARBONARA

Rigatoni with guanciale,  
pecorino, black pepper

24

#### RIGATONI ALLA GUANCIA DI MANZO BRASATA

Rigatoni 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

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.

## MARE

### FISH

#### FILETTO DI TONNO

Tuna steak, Mediterranean chimichurri,  
mango and cherry gels

33

#### ORATA SELVATICA

Wild sea bream butterfly, tomato  
vinaigrette with seasonal fresh herbs

33

## TERRA

### MEAT

#### POLLO ALLA MILANESE

Chicken Milanese, cherry tomatoes,  
rocket, parmesan, lemon

28

#### COSTOLETTE BRASATE

Balsamic glazed short ribs  
with cranberry demi-glace

38

#### ENTRECOTE DI MANZO

30 day dry aged rib-eye steak

45

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

## CONTORNI

### SIDES

Rocket and parmesan salad,  
balsamic dressing 

8

Heritage tomatoes, red onion 

8

Asparagus with hazelnuts, lemon zest 

9

Green peas with guanciale

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.

V - Vegetarian VG - Vegan