



PIAZZA ITALIANA

ANTIPASTI

STARTERS

BREAD BASKET

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

2 per person

OSTRICA ROCKEFELLER

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

7

INSALATA DI POMODORI E BURRATA (V)

Burrata, datterini cherry tomatoes, figs, pickled fennel, rocket

19

ZUCCHINE GRIGLiate (V)

Grilled courgettes, marinated diced tomatoes, balsamic dressing, basil, pine nuts

15

ARANCINI AL TARTUFO (V)

Truffle risotto balls stuffed with mozzarella, wild mushroom sauce

15

TARTARE DI TONNO

Yellowfin tuna, avocado mousse, slow-cooked egg yolk, chives, yuzu dressing

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)

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

PESCE SPADA

Swordfish, sun-dried tomatoes crust,
lemon-butter, green peas, trout eggs

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

Datterini cherry tomatoes salad 

8

Caesar salad with parmesan croutons 

8

Aubergine caponata with pine nuts,
capers, basil 

8

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 V6 - Vegan