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 tomatoes, rocket, red onion
19

ZUCCHINE GRIGLIATE (V)
Grilled courgettes, marinated diced tomatoes, balsamic dressing, basil, pine nuts
15

PORCINI E TALEGGIO ARANCINO
Crispy porcini arancino, taleggio and winter truffle stuffing, truffle espuma
16

TARTARE DI TONNO
Yellowfin tuna, avocado mousse, slow-cooked egg yolk, chives, yuzu dressing
19

CARPACCIO DI BRANZINO
Thinly sliced sea bass, citrus dressing, blood orange, pickled shallots, chives
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
11

ANTIPASTO ''PIAZZA ITALIANA''
Chef's selection of charcuteries and cheeses, pickles, crackers, grissini
32

PASTE

PASTA

CONCHIGLIE AL POMODORO E STRACCIATELLA (V)

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

19

TAGLIOLINI AL TARTUFO (V)

Homemade tagliolini,
creamy truffle sauce

26

*add fresh black truffle at market price

CALAMARATA AI FRUTTI DI MARE

Calamarata 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 with guanciale,
pecorino, black pepper

24

SPAGHETTI ALLA BOLOGNESE

Spaghetti with slow-cooked Bolognese raguot,
parsley

25

RISOTTI

RISOTTO

RISOTTO AL TARTUFO (V)

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

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 15% service charge will be added to your final bill. All prices are inclusive of VAT.

MARE

FISH

FILETTO DI MERLUZZO IN PADELLA

Pan-roasted black cod, Sicilian white wine sauce,
datterini and sun-dried tomatoes, olives, basil

45

SALMONE AL FORNE

Baked salmon fillet, Tuscan cream sauce,
sun-dried tomatoes, spinach

33

TERRA

MEAT

POLLO ALLA MILANESE

Chicken Milanese, cherry tomatoes, rocket,
parmesan, lemon

30

SPALLA DI AGNELLO ARROSTO

Slow-roasted lamb shoulder, white wine jus

38

ENTRECOTE DI MANZO

30 days dry aged rib-eye steak

45

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

CANTORNI

SIDES

Rocket and parmesan salad, balsamic dressing

8

Datterini cherry tomatoes salad

8

Caesar salad with parmesan croutons

8

Truffle mashed potato

8

Sautéed spinach, garlic, parmesan

8

Triple cooked chips, parmesan

9

PLANT BASED

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