PIAZZA ITALIANA

FIVE COURSE

TASTING MENU

90 per person

AMUSE BOUCHE (V)

DUO DI PESCI
Yellowfin tuna tartare, avocado mousse, slow-cooked egg yolk, chives, yuzu dressing
&
Sea bass carpaccio, citrus dressing, blood orange, pickled shallots, chives

OSSOBUCO ARANCINO
Braised ossobuco arancino, saffron aioli

PASTA O RAVIOLI
Homemade tagliolini with truffle parmesan sauce, seasonal fresh truffle
or
Crab raviolo with lobster tomato sauce, asparagus

IL PETTO D'ANATRA
Duck breast with chestnut puree

DOLCE
Chef's daily selection

Due to the nature of the Tasting Menu dish substitutions are not available.

Tasting menu is available Monday to Friday from 5pm to 8pm, Saturday from 6pm to 8pm for groups of 8 guests max. Tasting menu can be only ordered for the whole table/party. 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.

PIAZZA ITALIANA

FIVE COURSE

TASTING MENU

90 per person

AMUSE BOUCHE (V)

DUO DI FRUTTI DI MARE
Yellowfin tuna tartare with avocado mousse, ciabatta toast
&
Fried scallops, shellfish sauce, rhubarb gel, trout caviar

ARANCINO DI FUNGHI
Arancino with porcini and morel mushrooms, truffle foam

TAGLIOLINI AL TARTUFO
Homemade tagliolini with truffle parmesan sauce,
seasonal fresh truffle

PESCE O CARNE
Turbot roll with Argentinian prawn mousse, anchovy butter sauce
or
Slow-cooked short ribs with red wine jus, crispy shallots

DOLCE
Chef's daily selection

*For a Tasting Menu with Wine Pairing, please turn the page to the other side.
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PIAZZA ITALIANA

FIVE COURSE

TASTING MENU

£155 per person

AMUSE BOUCHE (V)
Trento doc, Ferrari 'Perlé' Trentino Alto Adige, Brut 2018

ARANCINO CON GAMBERI ARGENTINI
Arancino with Argentinian prawn, saffron, prawn sauce
Chardonnay" Nicoleo" Podernuovo a Palazzone, Tuscany 2022

DUETTO DI PESCE
Tuna tartare, cured sea bream
Verdicchio Di Matelica, Bisci, Marche 2022

TARTARE DI CERVO
Venison tartare, winter truffle, crispy parmesan, sea buckthorn gel
Rosso di Montalcino, Mastrojanni, Tuscany 2022

TAGLIOLINI AL TARTUFO (V)
Tagliolini, creamy truffle sauce
Sagrantino Di Montefalco, Antonelli, Umbria 2018
or
RAVIOLO ALL'ASTICE
Lobster raviolo, tomato-lobster sauce
Etna Bianco ''Gamma'' Federico Curtaz, Milo, Sicilia 2020

COSTOLETTA DI AGNELLO
Lamb chop, pistachio olive crust, Barolo wine sauce, mint
Barolo "San Lorenzo" Pelassa, Verduno, Piedmont 2019

DOLCE
Chef's daily selection
Tokaji Aszu 5 Puttonyos Chateau Dereszla, Hungary 2019

*Glasses are served as 75ml, vintages might change.
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