

ANTIPASTI | STARTERS

ZUCCHINE E DADOLATA DI POMODORI (VG)

Grilled sliced courgette with sweet balsamic tomato salsa, garlic and basil
£ 9

BARBABIETOLE ARROSTO AL SALE
CON FORMAGGIO DI CAPRA (V)

Salt baked beetroots with goat cheese, toasted pecan nuts, horseradish cream and black olive soil
£ 12

INSALATA DI POMODORI E BURRATA (V)

Oxheart tomatoes with burrata, baron red onion, capers, balsamic pearls, sweet balsamic sauce, basil
£ 16

FUNGHI DI BOSCO E PATATE CROCCANTI (V)

Scalloped potatoes with creamy garlic forest mushrooms
£ 16

CARPACCIO DI BRANZINO

Mediterranean sea bass carpaccio with lemon sauce and chives
£ 14

CRUDO DI SALMONE

Salmon crudo with lemon, olive oil, trout caviar, marinated fennel, capers, pickled eschalots, dill and parsley
£ 16

CARPACCIO DI POLPO

Octopus carpaccio with olive oil and lemon dressing, sweet balsamic, chives, crispy capers and parsley
£ 16

TARTARE DI TONNO

Yellowfin tuna tartare with avocado mousse, slow-cooked egg yolk and sturgeon caviar, shallots, chives and baby parsley
£ 19

FRITTO MISTO

Prosecco-battered mixed deep-fried seafood and vegetables, served with classic tartare sauce
£ 19

CARPACCIO DI GAMBERI ROSSI DI MAZARA

Sicilian prawn carpaccio with sturgeon caviar, olive oil, blood orange emulsion, radish, crushed red pepper
£ 26

VITELLO TONNATO

Slow-cooked sliced veal with tuna sauce, bottarga, capers and cherry tomatoes
£ 16

CARPACCIO DI MANZO AL GORGONZOLA

Beef fillet sliced with warm gorgonzola cream sauce, chives, olive oil and black pepper
£ 14

CARPACCIO DI VITELLO AL TARTUFO

Veal carpaccio with olive oil lemon dressing, truffle paste, grated parmesan, chives and fresh black truffle
£ 17

ZUPPE | SOUP

ZUPPA DI ZUCCA GIALLA (V)

Butternut squash and sweet potato soup with cinnamon, goat cheese and toasted almonds
£ 9

DA CONDIVIDERE | TO SHARE

FOCACCIA
“PIAZZA ITALIANA” (V)

Thin focaccia with mozzarella and diced oxheart tomatoes
£ 7

FOCACCIA ALL’AGLIO (V)

Thin garlic focaccia with parmesan and rosemary
£ 7

TAGLIERE DI FORMAGGI /
CHEESE BOARD

Choice of 3 £ 8
Choice of 5 £ 14
Choice of 7 £ 19

*cheese selection is available on the other side of the menu

ANTIPASTO “PIAZZA ITALIANA”

Chef’s selection of charcuterie, cheese, and pickles
£ 20

OSTRICHE SCOZZESI / OYSTERS
(OFFER OF THE DAY)

served with vinegar-shallot sauce and lemon
one £ 5 | six £ 28 | twelve £ 55

PIATTO DI FRUTTI DI MARE

Seafood Platter: selection of oysters, crab meat, prawns, langoustines, mussels, clams, scallops, octopus and various dips
£ 90

SELEZIONE DI PANE (V)

Bread selection: carasau bread, two types of focaccia, ciabatta and grissini, served with olive oil, balsamic vinegar, herb butter and various dips
FIRST SERVING IS
COMPLIMENTARY
£ 6

PASTE | PASTA

TAGLIOLINI AL TARTUFO

Tagliolini with truffle sauce
£ 20

- spun in a pecorino wheel at the table £ 24
- with truffle forest mushrooms sauce £ 30

*add a fresh black truffle for £3.5 per 1g

SPAGHETTI ALLE
VONGOLE VERACI

Spaghetti with fresh clams, garlic, chilli flakes, bottarga and white wine sauce
£ 24

CALAMARATA AI FRUTTI DI MARE

Calamarata pasta with mixed fresh seafood and white wine sauce
£ 25

RAVIOLI AL GRANCHIO REALE

Ravioli with crab meat, tomato-lobster sauce, asparagus
£ 35

SPAGHETTI ALLA CARBONARA

Spaghetti carbonara with guanciale, pecorino and egg yolk
£ 20

PAPPARDELLE CON POLPETTINE
DI VITELLO

Pappardelle with veal meatballs and tomato sauce
£ 22

RISOTTI | RISOTTO

RISOTTO AI FUNGHI ASSORTITI

Risotto with assorted mushrooms and parmesan
£ 22

RISOTTO CON BURRO AL
TARTUFO E TUORLO D’UOVO
CONFIT

Risotto with truffle butter, parmesan, slow cooked egg yolk confit, pancetta crisps and winter black truffle
£ 30

RISOTTO AGLI ASPARAGI E
GAMBERI ROSSI DI MAZARA

Risotto with Sicilian prawns, asparagus and parmesan
£ 30

MARE | FISH AND SEAFOOD

BRANZINO ALL’ACQUA PAZZA

Grilled sea bass fillet with Sicilian sauce
£ 22

FILETTO DI HALIBUT IN PADELLA CON SALSA VERDE

Pan-fried halibut with Salsa Verde sauce and potato crunch
£ 25

CALAMARI RIPIENI ALLA GRIGLIA

Grilled crab stuffed squids with mozzarella
£ 24

CROSTACEI AL VINO BIANCO

Clams, mussels, langoustines and scallops stew cooked with pancetta in white wine-lobster stock sauce and garlic bruschetta
£ 25

POLPO GRIGLIATO

Classic grilled octopus salad with boiled potatoes, olive oil, lemon, roasted garlic, parsley, red chilli and smoked paprika
£ 30

TERRA | MEAT

PANCIA DI MAIALE ARROSTO

Slow-roasted pork belly with Agrodolce gravy, eschalots and apples
£ 18

FEGATO DI VITELLO ALLA VENEZIANA

Pan-fried veal liver with caramelised onions and sage
£ 19

OSSOBUCO DI VITELLO BRASATO

Braised cross-cut veal shanks with soffrito sauce
£ 24

AGNELLO IN CROSTA ALLE ERBE

Herb crusted lamb rump steak with red wine sauce
£ 26

WAGYU DI MANZO ALLA GRIGLIA

F1 Australian Wagyu steak with peppercorn sauce
£ 40 / 220g

CONTORNI | SIDES

Rocket and parmesan with cherry tomatoes and balsamic sauce
£ 6

Green salad mix with olive oil, lemon and oregano
£ 6

Grilled winter vegetables with rocket pesto
£ 8

Sautéed spinach with parmesan
£ 6

Roasted asparagus with parmesan
£ 6

Potato-celeriac purée
£ 6

Roasted baby potatoes with garlic, onions and rosemary
£ 6

Pan-roasted Brussel sprouts with guanciale and dried cranberries
£ 6

Polenta fries with rosemary and rocksalt
£ 8

Triple cooked chips with parmesan and truffle oil
£ 8

PIAZZA ITALIANA



Member of Resto-Rätors

V - Vegetarian
VG - Vegan
*any vegetarian dish can be prepared as a vegan

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 12.5% service charge will be added to your final bill. All prices are inclusive of VAT.

CHEESE BOARD SELECTION :

IL CANET pasteurised, animal rennet

Slightly ripened soft cheese made with cream, cow’s and goat’s milk, with edible orange rind. Fresh, salted cream drizzled with meyer lemon. Creamy and intense flavour, this cheese takes its characteristic colour tones and taste by the washing of the rind during the aging process with annatto, a natural vegetable colouring used since long to colour and protect cheese surface.

LA TUR pasteurised, animal rennet

Alta Langa’s most famous creation. Delicate creamy cheese made from a blend of sheep, cow’s and goat’s milk. A soft and very light, reminding ice cream texture. Obtained by a long maturation of three milks, the curd is gently processed by hand. La Tur has a great sweetness with cream and butter sensations, followed by acidic notes and yeast flavours. It is straw-coloured, with a delicately bloomy rind. The mixed milk adds a pungency of aroma, and a depth and piquancy of flavour.

QUADER DE CAVRA pasteurised, animal rennet

The Quader de Cavra is a washed rind type cheese produced in Lombardy with only goat’s milk. Excellent cheese for those who are intolerant to cow’s milk. The Quader de Cavra has a white rind and a soft, sweet and delicate paste, excellent with medium-structured reds. Silky and creamy washed-rind cheese made with goat’s milk. Matured for 35 days in pine wood boxes, it is a cheese that intensely concentrates the typical taste of goat’s milk.

ROBIOLA BOSINA pasteurised, animal rennet

Delicate and soft cheese made with cream, cow’s and goat’s milk with edible yellow rind and intense scent. Robiola Bosina, with its unmistakable squared shape and its intense scents, at the palate is delicate and smooth and tasty as well. Its creamy heart reveals nice butter and hay flavours, while its tender and slightly mouldy rind gives underbrush sensations.

CARBONCINO pasteurised, animal rennet

Creamy cheese with just a hint of ‘goatiness’ and a yielding texture. Slightly ripened and made with cream, cow’s and goat’s milk, with edible black rind. From the ancient tradition to keep cheeses under ash comes Carboncino, with its tender and oily texture and its thin and dark rind, due to the washing process with vegetable charcoal during the ripening. In the mouth, a sweet sensation of warm milk combines with the nice and lightly bitter vegetable note of the charcoal.

UBRIACO AL PROSECCO unpasteurised, animal rennet

Fresh and elegant salted cheese made with cow’s milk cheese and Prosecco. Alternately called the ‘drunken cheese’. Its name comes from the type of wine used for its ageing Pro-secco DOC. The wheels of cheese are immersed for about 2 months in tuns full of Prosecco DOC wine. This process makes it possible for the cheese to soak up the liquid and then, when ready, to release the typical flavour of flowers and fruit used to prepare Prosecco wine, such as the golden apple and pears. It is a whole cow’s milk, matured 6 months. It has a soft dough with a particular fresh and elegantly salted taste.

Choice of 3 | £ 8 Choice of 5 | £ 14 Choice of 7 | £ 19

PIAVE DOP VECCHIO pasteurised, animal rennet

Piave Vecchio Selezione Oro (red label) is pasteurised cow’s milk cheese named after a river by the same name. It is DOP protected and the only authentic Piave Fresco is produced in the Dolomites area of Belluno province of Veneto. The Vecchio Selezione Oro, a matured variety of Piave is offered only after it reaches its full potential at one year of ageing. It is a hard, grainy and crumbly with a flavour that is mild and never sharp. With longer ageing, it cultivates a very intense, fruity flavour with an enduring taste. The hard pate of the cheese is intense straw-colour while the rind is smooth, even, intense ochre colour. A hard, cooked curd cheese with friable, soluble structure and strong and fruity taste. Piave comes from the northeastern part of Italy near the Dolomites in the Veneto region of Italy. A wonderful cheese made with high quality local milk, matured for a minimum of 6 months.

CONDIO pasteurised, animal rennet

Seasoned with several kinds of sweet and pungent Mediterranean spices, cow’s milk cheese with soft and mild in taste. This century-old cheese dates back to the Republic of Venice (from the late 7th century until 1797, it was formally known as the Most Serene Republic of Venice). This was a time when Venice used to trade spices with all the Mediterranean countries. Its treatment involves the wheels manipulation through an energetic massage with several kind of spices, from pepper to cardamom, from saffron to cinnamon and many other sweet and pungent spices, all used to cover the wheel. It is made from a whole cow’s milk and goat rennet. It has a solid but soft dough, which releases scents and tastes recalling the lands of the East and the Arabian Nights. Condio, meaning ‘seasoned’ in a local dialect, is aged a minimum of three months and is generously rubbed with sesame, mint, parsley, thyme, marjoram, and basil to create a flavour that evokes the exotic lands of the Near East.

CASTELMAGNO unpasteurised, animal rennet

Castelmagno is a very ancient cheese with origins dating back to 1277, more or less at the same time as Gorgonzola. The cylindrical cheese is made from cow’s milk with a small addition of a mixture of sheep’s and/or goat’s milk. It is named after a Roman soldier whom despite being persecuted, kept on preaching gospels and gave its name to the famous sanctuary town of Castelmagno in Grana Valley. Semi-hard and semi-fat blue cheese, crumbly in texture with a complicity and distinctive flavour. Castelmagno DOP is the king of Piedmontese cuisine, a cheese of ancient origins, with a precious and unmistakable taste. It requires a noble and complex traditional processing of at least 5 days, before being accompanied in a cave: a real vault, where it is refined meticulously on spruce boards, until it reaches the crumbly structure and the elegant character that distinguish it. Crumbly and granular ivory-white. As the ripening progresses, it takes on a more compact yellow ochre texture. When young it has a distinctive, harmonious and delicate flavour. It becomes more savoury and spicier as it ripens. Matured for a minimum of 6 months. The subtle taste of Castelmagno gets stronger, spicier and sharper as it ages.

BLUE DI LANGA pasteurised, animal rennet

Soft and smooth blue cheese made from cow’s, sheep’s and goat’s milk, with a buttery paste, rich in blue veins and fine holes. Soft ripened blue cheese. The beautiful marbling of Blu di Langa, wide-spread in the rind as in the creamy heart, is obtained piercing the cheese in order to oxygenate it, allowing the moulds to develop and grow. The result is a surprisingly delicate contrast between the sweetness and the softness of the paste and the roughness of the marbling with its mushrooms and underbrush flavours.

AFTERNOON TEA
3-6pm

£58 FOR TWO
£29 PER PERSON

MINI THIN FOCACCIA WITH ASSORTED DIPS

SAN DANIELE PROSCIUTTO WITH MELON

ACINI DE PEPE SALAD WITH MINI MOZZARELLA BALLS, SALAMI, OLIVES, ARTICHOKEs, CHERRY TOMATOES, BELL PEPPERS, CUCUMBERS

SALMON CRUDO

BRUSCHETTA WITH LEMON MASCARPONE, MARINATED MUSSELS, CLAMS AND BOTTARGA

MINI CALZONE WITH TRUFFLE MUSHROOMS, PROSCIUTTO COTTO AND TALEGGIO CHEESE

SELECTION OF MINI DESSERTS:
FRUIT TART, TIRAMISU, OPERA, CHEESECAKE

BISCUIT SELECTION

TEA/COFFEE/FILTERED WATER

Afternoon Tea must be booked at least 1 day in advance to make sure all ingredients are available and experience can be delivered in the original presentation.

“SPARKLING” TEA

	Glass	Btl
NON-ALCOHOLIC Sparkling Tea	£7.5	£44
PROSECCO Prosecco Crede	£8	£46
ITALIAN SPARKLING WINE Trentodoc Perle’	£11	£64
Trentodoc Riserva del Fondatore Giulio Ferrari	£26	£154
ENGLISH SPARKLING WINE Gusbourne Blanc de Blancs	£12	£68
Gusbourne Brut Réserve	£11	£66
Gusbourne Rosé	£12	£68
CHAMPAGNE Brut Prestige Rose	£18	£90
Taittinger Brut Réserve	£15	£78