

La Piazza

RISTORANTE



La piazza committed to making positive and sustainable and social impact in our restaurant, we present the perfect ambience for any occasions, it is the best place for intimate dinner setting or a relaxed space for heartfelt quality time with friends, family or loved ones.

Appetizer

Antipasti - Starters

BREAD BASKET & OLIVES (V) Served with extra virgin olive oil, balsamic & butter	£6.95
BRUSCHETTA MISTE (V) Selection of bruschetta, tomato & basil, roasted bell peppers, mushroom & parmesan served with dressed lettuce	£9.95
GARLIC BREAD & CHEESE (V) Italian pizza base with garlic herbs and cheese	£7.50
GARLIC BREAD (V) Italian pizza base with garlic herbs	£6.50
CALAMARI FRITTI Deep fried calamari with roast garlic dip	£9.95
GAMBERONI ALL'AGLIO Pan fried king prawns with white wine infused garlic butter sauce	£9.95
ALETTI DI POLLO MARINATE Chicken wings marinated with garlic, chilli paprika & parsley and dressed lettuce	£8.95
SALMONE AFFUMICATO (GF) Smoked salmon, spicy goat cheese, dressed lettuce & capers berries	£10.50
PATE DELLA CASA Chicken liver pate, red onion relish, toast & rocket	£9.95
CARPACCIO DI MANZO (GF) Scottish beef carpaccio with parmesan fondue, mustard & rucola	£9.95
PARMIGIANA DI MELANZANE (V) Baked aubergine in tomato and basil sauce served with dressed lettuce	£7.50
SAFFRON ARANCINI (V) Deep fried rice croquette, saffron, garlic aioli	£6.50
POIPETTONE PICCANTE Large meatball cooked in chef special spicy tomato sauce topped mascarpone cream and toast	£8.95
CAPRESE CON BURRATA (V) (GF) Fresh burrata, heirloom tomato, dehydrate olives, Capers berries, basil pesto & pine seeds	£8.95

Insalate - Salad

INSALATA DI LATTUGA ROMANA (V) Caesar salad, boiled egg, parmesan flakes, Caesar dressing, kale leaves & croutons	£8.50
INSALATA DI QUINOA (V) (VE) (GF) Trio quinoa salad with asparagus, black rice, spicy tomato sauce	£9.95
INSALATA DI RUCOLA (V) (GF) Arugula, cherry tomato, parmesan, aged balsamic & roasted pine seeds	£8.50
INSALATA BIO-FARM (V) (VE) (GF) Tomato, carrots, asparagus, barley assorted greens, onion, olive oil and lemon venerate	£9.95

Zuppe - Soup

MINISTRONE DI VERDURE (V) (GF) Tomato based soup with assorted vegetables, basil pesto & parmesan	£7.50
ZUPPA DI FUNGHI (MUSHROOM) (V) Mushroom cream soup, croutons and truffle essence	£7.50
ZUPPA DI PESCE (GF) Neapolitan inspired seafood soup with basil	£9.95

Condividere - Sharing

INSLATA DI CARNE Selection of Italian cured meat & cheese, with toast, dressed lettuce, mix olives and pickle slaw	£20.50
INSLATA DI PESCE Calamari, baby octopus, mussels, shrimps with toast, dressed lettuce, mix olives and pickle slaw	£22.50
INSLATA DI VERDURE (V) Selection of grilled artichoke, stuffed peppers, feta eggplant, mixed olives and pickle slaw	£20.50

Risotti - Rice

RISOTTO AL FUNGI PORCINI (V) (VE) (GF) Porcini mushroom risotto, parmesan	£20.50
RISOTTO DI MARE (GF) Arborio Rice cooked in seafood bisque finished with fresh basil and touch of chilli	£20.50
RISOTTO CON POMODORO e BURRATA (V) (GF) Arborio rice cooked in homemade tomato and basil sauce served with fresh burrata	£19.50
RISOTTO ALLA MILANESE (V) (GF) Arborio rice cooked in creamy cheese sauce and saffron with sauteed asparagus	£19.50

Al Forno - Baked

PARMIGIANA DI MELANZANE (V) Baked aubergine in tomato and basil sauce served with dressed lettuce	£15.50
A MACCHERONI AL FERRO (V) Homemade pasta, artichoke cream, sundried tomato, mozzarella cheese	£15.50
BEEF LASAGNA Layered pasta with slow cooked beef ragu, cheesy bechamel sauce with cherry mozzarella	£16.50
CANNELLONI RICOTTA e SPINACI (V) Spinach and ricotta cannelloni pasta with Simple tomato and basil sauce and topped with melting mozzarella & parmesan	£15.50



Pasta

GNOCCHI AL SORRENTINA (V) Potato gnocchi tomato basil sauce & melted burrata	£18.95
PENNE ALFREDO Chicken, Pancetta, Mushroom with onion cream	£15.50
SPAGHETTI CARBONARA Spaghetti with crispy pancetta, egg yolk cream and pacorino shaving	£16.50
MARE e MONTE Fettuccine pasta with chorizo, tiger prawns, onion, chilli & touch of tomato sauce	£18.95
LINGUINE BOLOGNESE Linguine pasta with homemade rich beef ragu & grated parmesan	£15.50
RAVIOLI AL FRUTTI DI MARE Homemade ravioli filled with seafood, finished with white wine, cherry tomato & garlic butter sauce	£18.95
RAVIOLI RIPIENI CON FUNGHI (V) Homemade ravioli filled with porcini and wild mushrooms, tomato, basil, truffle oil & parmesan	£17.95

SCELTA DI PASTA CON LA VOSTRA SALSA PREFERITA Choice of pasta with your favorite sauce Arrabbiata, Garlic and chilli and olive oil, Basil pesto, Creamy mushroom, Carbonara & Puttanesca	£16.50
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Pizza Dal Forno A Legna

IT'S SOOOO CLASSIC (V) Tomato based with mozzarella & fresh basil	£14.95
PIZZA LA PIAZZA (V) House special tomato pizza with sundried tomato, roast garlic & basil pesto	£15.95
SEJORITA Spicy sausages, peppers, red onion & fresh chilli	£15.95
HAWAII Ham, sweetcorn, pineapple & dressed rocket	£14.95
PIZZA PEPPERONI Tomato, pepperoni, red onion, chilli oil & oregano	£15.95
EMILIANA Tomato, parma ham, rucola & parmesan	£16.50
GAMBERI E FUNGI Tomato, garlic shrimps, sauteed mushroom, arugula & oregano	£16.50
QUATTRO FORMAGGI (V) White based pizza, mozzarella, goats cheese, parmesan & stilton	£15.95
QUATTRO STAGIONI Tomato, artichoke, mushroom, black olives & ham	£14.95
VEGETARIANA (V) Tomato, grilled vegetables, basil pesto & oregano	£14.95
SARDA Tomato, wales lamb sausages, mozzarella & red onion	£17.50
KIEV Tomato, chicken, garlic, mushroom & mozzarella	£15.95

VEGAN AND GLUTEN FREE PIZZA IS AVAILABLE ON REQUEST

Secondi Di Carne

PETTO DI POLLO (GF) Sundried tomato, fresh basil filled chicken breast, arugula mashed potato & thyme gravy	£18.50
POLLO PICANTE (GF) Cherry tomato, whiskey butter, tender stem borocolli, hasselback potato	£19.95
SALTIMBOCCA (GF) Chicken breast wrapped in prosciutto, served with wilted spinach, mushroom sauce & potato skin	£19.50
OSSOBUCCO D'AGNELLO Braised lamb ossobuco with saffron risotto, tender stem broccoli with red wine jus	£23.50
BISTECCA DI GIRELLO (GF) Chargrilled Rib Eye steak, roast tomato, portobello mushroom, garden peas, chips & peppercorn gravy	£23.95
BRACIOLA DI MAIALE (GF) Chargrilled Bacon chop, garden peas, hand cut chips & sunny side up	£20.50

ADD ON SAUCE FOR YOUR STEAK Red wine & Onion Gravy	Each	£2.95
Peppercorn sauce - Classic mixed peppercorn		
Bearnaise sauce - Thick egg based creamy sauce		
Salsa verde - Piquant italian green sauce		
Diane - Classic sauce		



Secondi Di Pesce

SALMONE ALLA VODKA (GF) Salmon with fresh norwegian shrimps, tender steam broccoli, roast tomato, vodka & cream	£25.95
D SALMON AL PEPE NERO (GF) Pan fried salmon with black pepper lime & dill sauce, crunchy beans & new potato	£22.50
GAMBERONI & COZZE RAVELLO (GF) King prawns with mussels sauteed in olive oil, garlic, chilli, parsley & white wine	£20.50
FILETTO TONNO GRIGLIATO (GF) Grilled tuna fillet with, asparagus, capers butter sauce	£19.50
NASELLO CON VERDURE (GF) Pan fried hake fillet with seasonal sautéed vegetable, white wine infused Tomato & garlic sauce	£19.50

ADD ON SIDES	
Fried Egg	£2.95
Chips	£3.95
Sweet Potato Fries	£3.95
Steam Green Vegetables	£4.95
Truffle Mash Potato	£4.95
Green Salad	£4.95



V - VEG VE - VEGAN GF - GLUTEN FREE