

PIANI

PRIMI PIATTI

- Gamberi Su Velluto** Seared prawns on chick peas velvety purée – 14
Bruschetta Family Classic, Torinese or Fiorentina – 8
Arancini Porcini Rice balls of porcini mushroom served on a gorgonzola sauce – 8
Arancini Classici Rice ball filled with ham & cheese served on a tomatoes basil sauce – 8
Roti Seared Sliced fillet steak with rucola and shaves of parmesan cheese – 15

RISOTTERIA

- Risotto Alla Milanese** With saffron – 14/18 per portion
Risotto Ai Funghi Porcini With Porcini mushroom – 18/22 per portion

Minimum 2 people – waiting time approx. 25 minutes

PASTA

- Paccheri Ossolani** Mushroom and sausage sauce – 11/15
Tortelloni With butter sage & Parmesan cheese – 11/15
Paccheri or Tortelloni With crema di pomodoro 11/15
Calamarata With nduja stracchino & pistachio – 11/15
Farfalle Zola & Fave Gorgonzola and broad beans sauce – 11/15
Lorenzo Experience All the above pastas to share (minimum 2 people) – 30
Lasagna Egg pasta layers filled with homemade bolognese Parmesan and succulent besciamella sauce topped with mozzarella – 14
Melanzane Parmigiana Layers of aubergine filled with mozzarella, Parmesan and tomatoe sauce – 14

SECONDI PIATTI

- Scallopina Milanese** Veal escalope in breadcrumbs – 22
Medaglione Pork fillet in pink peppercorn sauce – 20
Salmone Portofino Seared salmon with saffron sauce – 22
Saltinbocca Veal escalope with parma ham and white wine sage sauce – 20

All main courses served with vegetables of the day

DESSERT

- Dolce Del Giorno** Dessert of the day – 8

If you have any dietary requirements or allergies, please let the kitchen know.

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LA PIZZERIA

- Margherita** Fiordilatte, tomatoes, Parmesan cheese, basil – 10.50
Napoletana Fiordilatte, tomatoes, anchovies, capers, black olives – 12
Prosciutto Fiordilatte, tomatoes, prosciutto cotto – 13
Capricciosa Fiordilatte, tomatoes, gorgonzola, artichokes, prosciutto cotto – 15
Infuocata Fiordilatte, salami Milano, nduja, chilly & jalapeños – 15
Nduja Fiordilatte, tomatoes, nduja (spicy soft calabrese sausage) – 13
Vegetarian Fiordilatte, tomatoes, sautéed mushrooms, peppers, olives – 14
Vegan Vegan mozzarella, tomatoes, sautéed mushrooms, peppers, olives – 14
Pepperoni Sausage Fiordilatte, tomatoes, sliced pepperoni sausage – 14
Salcicciosa Fiordilatte, tomato, sauté Napolitan sausage, salami Milano – 15
Funghi Trifolati Fiordilatte, tomato, prosciutto cotto, mushroom sauté – 14
Garlic Bread Plain – 5
Garlic Bread With cheese – 6

Extra Pizza Toppings

- Mozzarella Cheese +1.50 Gorgonzola +2 Parmesan Cheese +2.50
Buffalo Mozzarella +4 Prosciutto Cotto +2.50 Parma Ham +3.00
Anchovys +1 Capers +1 Pesto +2 Sausage +2.50 Nduja +2.50
Mushrooms +2.50 Black Olives +0.80 Artichokes +2.50
Fresh Chilli +0.50 Chilli Oil Gluten Free Base +2

PANINI

- Amburghese Classico** 8 ounces of 100% beef with tomatoes, lettuce and onions in a ciabatta bread. Served with chips or salad – 11
Amburghese Tirolese 8 ounces of 100% beef with smoke pancetta and cheese in a ciabatta bread. Served with chips or salad – 13
Amburghese Tasty 8 ounces of 100% beef with peperlizia, sautéed mushrooms and melted taleggio cheese in a ciabatta bread. Served with chips or salad – 15
Parmigiano Pan-fried fillet of beef with Rucola and shaves of parmesan cheese in a ciabatta bread or baguette. Served with chips or salad – 15
Rustico Italian sausage, sautéed mushrooms, melted cheese and fried onions in ciabatta bread. Served with chips or salad – 12
Pollo Pan-fried filleted chicken breast coated in breadcrumbs with tomatoes, mozzarella cheese and pesto in ciabatta bread. Served with chips or salad – 12

Extra Fillings

- Cheese +1.50 Bacon +2

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A service charge of 10% will be added to your bill.