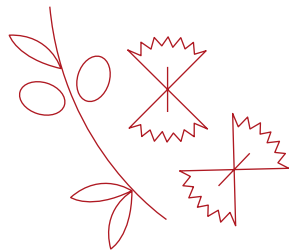


The background of the entire image is a dark red color. It features a repeating pattern of white line art. The pattern includes various wine-related items: tall, slender wine bottles; wider, shorter wine bottles; wine glasses; and clusters of leaves on vines. These elements are arranged in a grid-like fashion, creating a textured, decorative background.

LA PIAZZA

INDULGE IN THE AUTHENTIC FLAVOURS OF ITALY

Showcasing classic Italian cuisine heralding from mainland Italy and its islands, La Piazza celebrates the subtle variations and geographical differences that continue to inspire Italian cooking to this day. You'll find simple flavours, harnessed from the finest, locally grown ingredients with dishes paying homage to Italy's proud culinary traditions.



APPETISERS

Antipasti Board

A selection of Italian meats, fried calamari, smoked bocconcini cheese, sun-blushed tomatoes, marinated mushrooms and olives

Corn-fed Chicken and Portobello Mushroom Flatbread

Sun-blushed tomato pesto and smoked buffalo mozzarella

Fresh Fig and Artichoke Salad

Ricotta cheese, rocket, basil and truffle honey dressing ✓

Sliced Veal* Rosettes

Tuna, anchovy and caper sauce

Minestrone Soup

Carta di Musica bread ✓

🌱 Plant-based ✓ Vegetarian 🌾 Gluten free

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note that all food & beverage purchases are subject to an 18% service charge.

ENTRÉES

Pan-Roasted Sea Bass with a Herb Gremolata

Oregano gnocchi, green beans with almonds and wild mushroom purée

Prosciutto and Basil-Crusted Scallops and Truffle Garlic Shrimp

Celeriac purée and Mediterranean vegetable orzo

Chicken Parmigiana

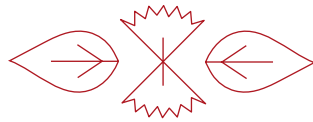
Capellini Milanese

Griddled Beef Fillet* with a Porcini Red Wine Glaze

Pumpkin and pine nut fiorelli and Gorgonzola cheese

Speciality Pasta

Please ask your waiter for today's special
(Vegetarian option available upon request)



Should you wish to order an additional dish, a supplemental charge of US\$12.50 will apply to appetisers, US\$15.00 to entrées and US\$8.00 to desserts.

DESSERTS

Trio of Desserts

Tiramisù

Cannoli Siciliani limoncello and vanilla ricotta

Tartufo bianco dolce vanilla bean gelato with white chocolate and caramel

WINE FLIGHTS

Enjoy a curated flight of wines, thoughtfully selected for both discovery and exceptional value, offering savings of over 20%.

All wines are served in 175ml measures.

LA PIAZZA
SIGNATURE COLLECTION

Prosecco Cunard Cellar Reserve (2)

Loureiro 'QL Flowers' (1)

Primitivo 'Passitivo' (D)

US\$25.00

CUNARD
CELLAR RESERVE COLLECTION

Prosecco Cunard Cellar Reserve (2)

Chardonnay Cunard Cellar Reserve (2)

Rioja Reserva Cunard Cellar Reserve (D)

US\$35.00

 Plant-based  Vegetarian  Gluten free

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A curated selection
of wines at
LA PIAZZA

CHAMPAGNE & SPARKLING WINE			Glass us\$	Bottle us\$
8	Champagne 'Cuvée Rosé', Laurent-Perrier (2)	Tours-sur-Marne, France	26.00	110.00
5	Champagne 'La Cuvée', Laurent-Perrier (2)	Tours-sur-Marne, France	20.00	85.00
17	Prosecco Cunard Cellar Reserve, Le Colture (2)	Treviso, Italy	10.50	45.00
WHITE WINE			Glass us\$	Bottle us\$
18	Chardonnay Cunard Cellar Reserve, Maison Auvigue (2)	Burgundy, France	16.50	55.00
48	Cunard Private Label, Celliers Jean d'Alibert (2) <i>Blend: Chardonnay and Viognier</i>	Pays d'Oc, France	12.00	40.00
91	Albariño 'O Rosa', Santiago Ruiz (2)	Rías Baixas, Spain	16.50	55.00
48	Chardonnay Reserve 'Tooma River', Warburn Estate (3)	New South Wales, Australia	12.00	40.00
83	Cortese, Gavi di Gavi 'La Minaia', Nicola Bergaglio (1)	Piedmonte, Italy	15.00	50.00
88	Loureiro 'QL Flowers', Quinta da Lixa (1)	Vinho Verde, Portugal	10.50	35.00
54	Pinot Grigio Tunella' (2)	Colli Orientali del Friuli, Italy	15.00	50.00
65	Sauvignon Blanc, Framingham (2)	Marlborough, New Zealand	16.50	55.00

Wine tasting guide



ROSÉ WINE			Glass us\$	Bottle us\$
20	Cunard Cellar Reserve, Château la Tour de l'Évêque (3) <i>Blend: Grenache blend</i>	Côtes de Provence, France	13.50	45.00
21	Cunard Private Label, Celliers Jean d'Alibert (3) <i>Blend: Grenache and Syrah</i>	Pays d'Oc, France	12.00	40.00
15	Whispering Angel, Château d'Esclans (2) <i>Blend: Grenache, Cinsault and Rolle</i>	Côtes de Provence, France	15.00	50.00
101	White Zinfandel, Wicked Lady Winery (5)	California, USA	12.00	40.00
RED WINE			Glass us\$	Bottle us\$
22	Rioja Reserva Cunard Cellar Reserve, Bodegas Zugober (D) <i>Blend: Tempranillo, Graciano and Mazuelo</i>	Rioja Alavesa, Spain	19.00	65.00
23	Cunard Private Label, Celliers Jean d'Alibert (C) <i>Blend: Grenache, Syrah and Mourvèdre</i>	Pays d'Oc, France	12.00	40.00
145	Chianti 'Rufina' Riserva, Fattoria di Basciano (C) <i>Blend: Sangiovese and Colorino</i>	Tuscany, Italy	16.50	55.00
130	Merlot 'Trevenezie', Cecilia Beretta (C)	Veneto, Italy	13.50	45.00
138	Pinot Noir 'La Meule', LGI Wines (B)	Pays d'Oc, France	12.00	40.00
155	Primitivo 'Passitivo', Cantine Paolo Leo (D)	Puglia, Italy	10.50	35.00
187	'Psi' Bodegas y Viñedos Alnardo (D) <i>Blend: Tempranillo and Garnacha</i>	Ribero del Duero, Spain	26.50	90.00
168	Tempranillo, Monte San Quilez (C)	Rioja, Spain	12.00	40.00

Ask your waiter about our full range of drinks.

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CUNARD