

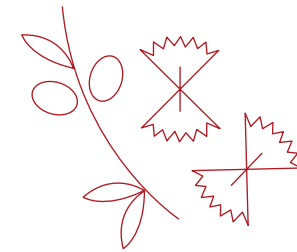


LA PIAZZA



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 🌱

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

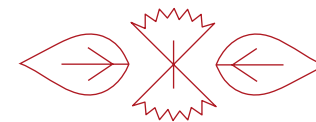
Please ask your waiter for today's special

(Vegetarian option available upon request)

🌱 Plant-based. 🌿 Vegetarian. 🍷 Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*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.



DESSERTS

Trio of Desserts:

Tiramisù

Cannoli Siciliani Limoncello and Vanilla Ricotta

Tartufo Bianco Dolce Vanilla Bean Gelato with White Chocolate and Caramel

SWEET WINE

Late Harvest Sauvignon Blanc - 75 ml

Viña Morandé, Casablanca Valley, Chile

Muscat de Rivesaltes - 75 ml

Els Pyreneus, Languedoc-Roussillon, France

Noble Riesling - 75 ml

Framingham, Marlborough, New Zealand

SPARKLING SWEET WINE

Moscato d'Asti - 150 ml

Fratelli Antonio e Raimondo, Piedmont, Italy

FORTIFIED WINE

Madeira Malmsey 10 Year Old - 75 ml

Blandy's, Portugal

Sherry Pedro Ximénez Triana - 75 ml

Bodegas Hidalgo, Spain

Port Tawny 20 Year Old - 75 ml

Sandeman, Portugal

COFFEE AND TEA

illy Caffè

Americano

Cappucino

Espresso

Double Espresso

Flat White

Latte

Macchiato Caldo

Tea Forté

Signature Pyramid

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CUNARD