

Piatto Nero

R I S T O R A N T E

M E N U

LE BRUSCHETTE (3 PCS)

Classica

€8.25

Cherry Vine Tomatoes, Italian basil, garlic (V, GFO)

Agro Dolce

€8.50

Maltese caponata, pine nuts, raisins, basil (V, N, GFO)

Bianca

€9.50

Cannellini bean cream, Alici in Saor (F, GFO)

SELEZIONE DI SALUMI, FORMAGGI & ANTIPASTI

Selection of Italian Cold Cuts (GFO)

€25.00

Parma ham (24 months), Salame Napoli, Mortadella al Pistacchio, 'Nduja, Speck.

Served with house giardiniera, caper berries, grissini & grilled sourdough. (G, N)

Italian Prime Cheese Selection (V)

€26.00

Parmigiano Reggiano DOP (24 months), Gorgonzola DOP, Pecorino Romano DOP (Crosta Nera), Taleggio DOP.

Served with fig jam, pine nut paste, green apple, Muscat grapes, truffled honey & water biscuits. (D, G, GFO, N)

Chef's Antipasto Platter

€26.00

Octopus in garlic, verdure sott'olio, peperonata, marinated bocconcini, Castelvetro olives, sundried tomatoes, marinated mushrooms, Salame Napoli, Parmigiano Reggiano. Served with focaccia. (D, F, G, GFO)

ANTIPASTI FREDDI – COLD APPETIZERS

Burrata, Insalata di Pomodori e Basilico €15.50

Creamy Apulian burrata with sun-ripened tomatoes, Taggiasca olives, basil pesto & sundried tomato tapenade. Served with artisan croutons. (D, V, G, GFO, N)

Insalata di Arancia €11.50

Orange, shaved fennel & dill salad with toasted almonds, citronette dressing. (GF, V, N)

Carpaccio di Manzo €14.50

Semi-cured Italian beef, wild rocket, Grana Padano shavings, artichoke hearts, cured egg yolk & dried cherry tomatoes. (GF, D, E)

Vitello Tonnato €18.00

Slow-cooked veal loin carpaccio with silky tuna & caper sauce, finished with caper berries. (GF, F, E)

ANTIPASTI CALDI – HOT APPETIZERS

Impepata di Cozza €15.00

Fresh Mediterranean black-shell mussels, cracked black pepper, lemon & parsley. Served with toasted ciabatta. (M, G, GFO)

Calamari alla Griglia €18.00

Char-grilled squid in salmoriglio, herb pangrattato & spicy 'Nduja aioli. (G, GFO, M, E)

Portobello alla Griglia €15.00

Grilled Portobello mushroom, wild rocket, Grana Padano shavings & stewed bell peppers, walnut-balsamic dressing. (V, GF, D, N)

SOUP – LA ZUPPA

Cioppino

€18.00

Italian-style seafood stew with scallops, mussels, prawns, clams & sea bass in tomato-fennel broth. Served with charred sourdough. (F, M, C, G, GFO)

Piselli e Menta

€15.00

Garden peas, sundried cherry tomatoes, goat cheese, & spearmint. (V, G, GFO, D)

PRIMI PIATTI – PASTA (GFO)

Bronze-drawn, prepared with 00 flour & fresh eggs

Paccheri al Ragù

€19.50

Slow-cooked Angus short rib, tomato fonduta, kale & Parmesan. (D, G, E)

Spaghetti Carbonara

€16.00

Guanciale, egg yolk, black pepper & Pecorino Romano. (D, G, E)

Gnocchi Caserecci di Patata (V)

€19.50

Sheep's milk ricotta gnocchi, gorgonzola cream, tomato sugo & basil. (D, G, E)

Orecchiette Cime di Rapa e Salsiccia

€18.00

Broccoli rabe, broccoli purée, Italian pork fennel sausage, Pecorino & Grana Padano. (D, G)

Tagliolini ai Frutti di Mare al Nero di Seppia €22.50

Clams, black-shell mussels, red prawns, tiger prawns, calamari, fennel, white wine & tomato sauce, Shellfish stock. (F, M, C)

Ravioli Norma €16.75

Ravioli stuffed with eggplant & smoked mozzarella. Tossed in a tomato basil sauce, with fried eggplant, ricotta salata and basil oil

Spaghetti Alla Chitarra al Tartufo Nero (V) €17.25

Truffle cultured butter, Parmigiano Reggiano & white wine reduction. (D, G, E)

Lasagna Vegetariana Artigianale €15.50

Spinach & egg pasta, béchamel, forest mushrooms, caponata & baby spinach. (V, D, G, E)

RISOTTI

Ai Funghi Misti €19.00

Carnaroli rice, porcini, champignon & oyster mushrooms, Parmigiano. (V, GF, D)

Alla Pilota con Frutti di Mare €22.00

Carnaroli rice, saffron, mussels, clams & red prawns. (M, GF, C)

PIZZE (GFO)

48-hour slow-fermented Neapolitan-style dough

<i>Margherita</i>	€10.75
San Marzano tomato, Fior di Latte & basil (V, D, G)	
<i>Calabrese</i>	€17.75
San Marzano tomato, Fior di Latte, 'Nduja, Salame Calabrese, red onion, rocket & black olives (D, G, SU)	
<i>Funghi e Tartufo</i>	€17.25
San Marzano Tomatoes with Vegan Mozzarella and a rich Black Truffle cream, topped with earthy forest mushrooms. Finished with fresh wild rocket leaves (V, D, G)	
<i>Frutti di Mare</i>	€17.75
San Marzano tomato, mussels, clams, prawns & squid, garlic & parsley (F, M, C, G)	
<i>Norma (V)</i>	€14.25
San Marzano tomato, Fior di Latte, fried aubergine, basil & Ricotta Salata (D, G)	
<i>Quattro Formaggi Bianca (V)</i>	€17.25
Fior di Latte, Gorgonzola Dolce, Taleggio & Grana Padano, walnuts & honey (D, G, N)	
<i>Nera al Nero di Seppia con Crema di Zucchine e Gamberi</i>	€17.50
Squid ink dough, zucchini cream, local red prawns, fiocchi di latte & lemon zest (D, G, C)	
<i>Mortadella e Pistacchio</i>	€18.00
White base, Fior di Latte, Mortadella di Bologna, burrata & crushed pistachios (D, G, N)	

SECONDI

<i>Pesce del Giorno (F, SH)</i>	€29.75
According to the local catch – ask our team for today's selection.	
<i>Fritto Misto di Mare</i>	€17.50
Calamari, local red prawns, neonati fritters, whitebait & sea bass, lemon aioli & charred lemon. (F, M, C, G, E)	
<i>Parmigiana (D, V)</i>	€16.00
Baked aubergine layers, San Marzano tomato, buffalo mozzarella, Grana Padano & basil oil.	
<i>Melanzane Ripiene alla Mediterranea</i>	€14.75
Stuffed aubergine with breadcrumbs, capers, Taggiasca olives & sundried tomatoes. (V, G)	
<i>Tagliata di Angus 300 g</i>	€35.00
Angus flank steak, confit cherry tomatoes, asparagus, rocket & Grana Padano. (D)	
<i>Pesce Spada</i>	€18.75
Swordfish, peperonata, fennel-orange salad, guazzetto & clams. (F, M)	
<i>Osso Buco di Vitello</i>	€17.00
Veal osso buco, risotto Milanese & gremolata. (G, D)	

CONTORNI

<i>Insalata di Fave (V)</i>	€5.50
Broad beans, asparagus, peas & mint	
<i>Insalata di Arancia (V)</i>	€5.50
Orange, fennel & dill salad	
<i>Funghi all'Aglio e Vino (V)</i>	€6.50
Mushrooms, white wine & garlic	
<i>Verdure Miste alla Griglia (V)</i>	€5.50
Mixed seasonal grilled vegetables	
<i>Broccolini (V)</i>	€5.50
Chili, garlic, pangrattato (G)	
<i>Patate al Forno (V)</i>	€5.50
Roasted potatoes, shallot & rosemary	
<i>Purè di Patate al Tartufo</i>	€7.50
Potato mash, truffle, Pecorino & extra virgin olive oil (V, D)	

DOLCI DELLA CASA

<i>Tiramisù (G, D, E)</i>	€7.50
Classic Italian layered dessert with mascarpone cream, Tia Maria, espresso-soaked ladyfingers, and cocoa powder.	
<i>Panna Cotta ai Frutti di Bosco (G, D)</i>	€6.50
Silky vanilla panna cotta with mixed berries, finished with a raspberry and rose petal coulis.	
<i>Ricotta & Pear (G, D, N)</i>	€7.50
Crunchy almond biscuit base, whipped ricotta mousse, poached pear, white wine saffron sorbet.	
<i>Amarena(D, E, G, N)</i>	€6.50
Chocolate Amaretto Caprese cake with Amarena cherry compote, sour cherry gelato.	
<i>Limoncello Meringue Tart(E, G, D, N)</i>	€6.50
Zesty lemon tart with toasted meringue, served with lemon sorbet.	

GELATI & SORBETTI

Gelati

Strawberry, Pistacchio, Chocolate, Vanilla (D, E, G, GFO)

€2.20

per scoop

Sorbetti

Amalfi Lemon, Raspberry

€2.20

per scoop

Affogato

Vanilla gelato “drowned” in a shot of hot espresso (D, E)

€6.50

*"Non esiste tristezza che un buon gelato
non possa alleviare."*

ALLERGEN KEY

G Gluten | **C** Crustaceans | **E** Eggs | **F** Fish | **P** Peanuts | **S** Soy | **D** Dairy | **N** Nuts
Ce Celery | **Mu** Mustard | **Se** Sesame | **Su** Sulphites | **L** Lupin | **M** Molluscs

(V)Vegetarian | **(GF)** Gluten-Free | **(GFO)** Gluten-Free Option Available

SPECIALS

Polipo alla Griglia

€18.50

Char Grilled Tenderized Mediterranean Octopus Served over a silky cream of Cannellini beans, finished with a vibrant Salmoriglio dressing of lemon, garlic, fresh oregano, and charred cherry tomatoes.

Porchetta Arrosto al Forno

€16.75

Traditional Italian slow-roasted pork belly, marinated with a fragrant blend of wild fennel, garlic, rosemary, and cracked black pepper. Served with roasted potatoes and light pork jus.

Braciole alla Barese (G, N, D)

€17.25

Tender slices of beef rolled and stuffed with a fragrant filling of aged Parmigiano Reggiano DOP 24 Mesi, pancetta, parsley, and toasted pine nuts. Slow simmered in a rich San Marzano tomato ragù. Served over creamy herb polenta.

DINNER SPECIAL

Fettuccine Alfredo 'Dalla Forma' (D, GFO)

€17.50

Experience our signature station where fresh egg fettuccine is tossed inside a 40kg wheel of Parmigiano Reggiano DOP 24 mesi. The heat of the pasta creates a natural, silky cream from the aged cheese, finished with fresh black truffle and cracked black pepper.

PLANT BASED MENU

LE BRUSCHETTE (3PCS)

Classica

€8.25

Roma Tomato, Italian Basil, Garlic.

Agro Dolce (N)

€8.50

Caponata, Pine nuts, Raisin, Basil

Bianca

€9.50

Cannellini beans, Asparagus

ANTIPASTI (GFO)

Verdure Sott'olio Della Casa (G)

€11.50

A selection of house-marinated vegetables in extra virgin olive oil and aromatic herbs. Served with warm rosemary Focaccia

Portobello alla griglia (N)

€15.00

Grilled Portobello mushroom served with wild rocket, Vegan Mozzarella and Stewed bell peppers. Finished with walnut-balsamic dressing.

Insalata Di Arancia (N)

€11.50

Orange, Shaved Fennel & Dill Salad with Toasted Almonds. Citronette Dressing.

SOUP - LA ZUPPA

Piselli e Menta

€15.00

Garden Peas, Spearmint and Vegan Cream

PASTA

<i>Linguine Cime Di Rapa</i>	€18.00
Broccoli Raab, Vegan Parmesan, Smoked Brown Cap Mushrooms	
<i>Spaghetti Caccio e Pepe (SU)</i>	€16.00
Vegan Cream, Black pepper, Vegan Parmesan, white wine	
<i>Gnocchi Di Patata</i>	€16.00
Potato gnocchi, tomato sugo, Vegan Mozzarella, basil	
<i>Penne Norma</i>	€16.75
Penne Pasta tossed in a tomato basil sauce, with fried eggplant, Vegan Parmesan and basil oil	

RISOTTI

<i>Ai Funghi Misti (V, GF)</i>	€19.00
Carnaroli rice, porcini mushroom, Champignon, Oyster Mushroom, Vegan Parmesan	
<i>Milanese</i>	€16.50
Carnaroli Rice, Saffron, Vegan cream, Vegan Cheese	

PIZZE - PIZZA

<i>Margherita</i>	€10.75
Classic Neapolitan Pizza with San Marzano Tomatoes, Vegan Mozzarella and Basil	
<i>Funghi e Tartufo</i>	€17.25
San Marzano Tomatoes with Vegan Mozzarella and a rich black truffle cream, topped with earthy forest mushrooms and a hint of San Marzano tomatoes. Finished with fresh wild rocket.	

Nera al Crema di Zucchine €17.50
Charcoal dough, zucchini cream, Confit tomatoes, Vegan Mozzarella, asparagus.

Norma (V) €14.25
Sicilian classic featuring a San Marzano tomato base and Vegan Mozzarella, topped with tender fried purple eggplant and fresh Italian basil. Finished with Vegan Parmesan.

SECONDI

Parmigiana (V, G) €16.00
Baked eggplant layers, tomato San Marzano, Vegan mozzarella, vegan parmesan, Italian Basil Oil.

Vegan Open Lasagna (V, G) €15.50
Layers of silk-textured Spinach with a velvety Béchamel sauce, sautéed forest mushrooms, caponata and baby spinach. Finished with a golden crust of Vegan Parmesan.

Melanzane Ripiene alla Mediterranea (VG, G) €14.75
Halved purple eggplants stuffed with a rustic filling of toasted breadcrumbs, capers, Taggiasca olives, and sun-dried tomatoes. Baked in a rich tomato sauce and finished with a fragrant herb-infused oil and fresh basil.

CONTORNI

Insalata Di Fave (V) €5.50
broad beans, asparagus, peas & mint salad

Insalata Di Arancia (V) €5.50
orange, dill & fennel salad.

Funghi al Aglio e vino (V) €5.50
mushrooms in white wine & garlic.

Verdure Miste Alla Griglia (V) €5.50
mixed grilled seasonal vegetables.

Broccolini €5.50
Broccolini, chili, garlic.

Patate al forno (V) €5.00
Roasted potatoes, shallot, rosemary

DOLCI (GF)

Vegan Coconut Panna Cotta €6.50

Fresh Fruit In Season €7.50

Raspberry & Almond Cheesecake €6.50

Chocolate mousse with berries €6.50

Ice Cream (Scoop) €2.20
Strawberry, Vanilla, Cherry

A Roman Table with a Soul of Its Own

This is more than a menu. It is an invitation. Guided by wood fire, aged wine, and the quiet power of tradition passed down through generations.

At Piatto Nero, we honour the essence of Italian cooking: honest ingredients, soulful techniques, and food that feels like it was made for you.

But we don't simply recreate. We refine, reinterpret, and serve each plate with intention.

Under the creative direction of our Executive Chef, our kitchen draws from north to south — from the butter-rich valleys of Lombardy to the sun-scorched shores of Calabria, from old recipes handwritten in faded notebooks to new instincts born at the stove.

Neapolitan roots, Tuscan heart, Roman spirit, Venetian whispers — all woven into a language of taste.

Expect food that's honest, surprising, and deeply satisfying. We don't follow trends. We follow the nonna.

This is Piatto Nero. This is Italy: untamed, unapologetic, unforgettable.