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WELCOME TO

*Fiorenza*

We are delighted to have you as our guests.

ALLERGEN DISCLAIMER

All our food is prepared in a kitchen that handles allergens, including gluten, nuts, dairy, and others. While we take care to minimise risk, we cannot guarantee allergen-free dishes.

It is the guest's responsibility to inform us of any allergies before ordering. By dining with us, you accept that the restaurant is not liable for any allergic reactions.

SERVICE CHARGE

Please note that a discretionary service charge of 12.5% will be added to your bill. This is shared fairly amongst our team as a reflection of their dedication to your service.

**Thank You**  
**Fiorenza Team**

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# MENU

BUON APPETITO

## *Insalate*

- CAPRESE SALAD

Buffalo mozzarella served with beef tomato, red and yellow heritage tomatoes, topped with Extra Virgin Olive Oil and Balsamic Glaze
- WINTER WONDERLAND

Endive leaves served with pan-fried goat's cheese, homemade pomegranate mustard dressing and pear
- CARPACCIO DI ZUCCHINE

Raw and thinly sliced courgettes dressed with lemon and balsamic glaze, Parmigiano Reggiano, toasted pine nuts and pistachio
- INSALATA ALLA BENEDETTO

Chicory baby gem topped with gorgonzola cheese, blueberry and honey dressing and pear

## *Antipasti*

- SOUP OF THE DAY

Ask our staff for the soup of the day
- FRITTO MISTO

Crisp-fried calamari, prawns, mussels, courgette, served with a saffron aioli and lemon
- DINAMITE

Chilled tiger prawns served with a spicy cocktail sauce and lemon
- TORTINO

Parmesan muffin served on a bed of spinach puree and parmesan cream
- FONDO DEL MAR

Grilled Prawns served on a crispy salad bed, slow cooked cherry heirloom tomatoes, reduced Fiorenza sauce and Black garlic sauce



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## *Primi Piatti*

### RISOTTO AI FUNGHI PORCINI E TARTUFO £18.25

Silky Carnaroli risotto enriched with porcini mushrooms, Parmigiano, and butter, finished with freshly shaved black truffle and truffle oil

### RISOTTO VERDE £16.00

Buttery Carnaroli risotto served with green peas and asparagus cream, topped with grated parmesan

### RIGATONI ALLA CARBONARA £16.00

Fresh Egg Rigatoni with crispy guanciale, egg yolk, Pecorino Romano, and freshly crushed black pepper

### RAVIOLONI INVERNALI £16.25

Fresh made Ravioli filled with pumpkin cream, sage, and ricotta, finished with Parmigiano and pumpkin cream

### PRIMA NEVE £16.00

Tortelli filled with pumpkin cream and topped with goat's cheese sauce

### RAVIOLI GORGONZOLA E NOCI/PANCETTA £17.00

Fresh ravioli filled with basil & ricotta, in a gorgonzola & walnut sauce, with walnut dusting / in a double cream & pancetta sauce and covered by a Parmigiano Reggiano crust



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## *Secondi Piatti*

### PARMIGIANA DI MELANZANE

£15.75

Layers of fried aubergine, Fior di Latte mozzarella, San Marzano tomato sauce, Parmigiano Reggiano DOP and finished with basil

### OSSOBUCO ALLA MILANESE

£26.25

Tender veal shank, slow-braised in white wine and herbs, served over creamy saffron Carnaroli risotto and finished with a classic gremolata of lemon zest, garlic, and parsley

### POLLO ALLA PARMIGIANA

£18.85

Chicken breast, breaded and pan-fried, topped with Fior di Latte mozzarella and San Marzano tomato sauce, micro basil and a dusting of Parmigiano Reggiano

### ANATRA ALL'ARANCIA / AMARENA E BARBABIETOLA

£30.45

Pan fried duck breast served with orange sauce / sour cherry and beetroot sauce



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## *Pesce*

LINGUINE AI FRUTTI DI MARE £19.95

Fresh linguine tossed with fish stock and seafood served in a delicate garlic, white wine, and cherry tomatoes sauce

SPIGOLA ALL'ACQUAPAZZA £20.95

Seabass served in white wine sauce, topped with garlic and cherry tomatoes

SPIGOLA ALLA MILANESE £26.25

Oven baked Seabass topped with mixed italian herbs and served on a saffron creamy carnaroli risotto

SALMONE IN SALSA DI SPINACI £22.25

Pan-fried Salmon served with spinach and a double cream and pepper sauce.



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## *Bisteccche*

24K GOLD-PLATED JAPANESE A5 WAGYU RIBEYE £145.25

Japanese A5 Wagyu ribeye (300g), hand-cut and grill seared to perfection, finished with Maldon sea salt and freshly crushed black pepper, panfinished in butter, and adorned with 24-carat edible gold leaf. Served alongside a silky homemade veal jus

ANGUS RIBEYE £28.75

28-day dry-aged 250g Aberdeen Angus ribeye steak, chargrilled, perfectly balanced with Maldon sea salt and freshly crushed black pepper, pan finished in butter and served with a rich red wine jus

ANGUS TOP SIRLOIN £30.75

28-day dry-aged 280g Angus sirloin cap, expertly charred and pan-finished in rich butter, seasoned with Maldon sea salt and fresh pepper, served with a rich Bordelaise sauce

## *Contorni*

CHEF'S MASH £6.50

Deep-fried thinly cut potatoes, finished with butter

FRIES/TRUFFLE FRIES £5.25/£6.95

Deep-fried thinly cut potatoes, finished with butter, and a delicate dusting of Parmigiano Reggiano and freshly chopped parsley / freshly shaved truffle

SAUTEED BABY MUSHROOMS £5.25

Baby mushrooms pan-finished in a butter, garlic, and parsley sauce

SAUTEED SPINACH £5.25

Buttery Baby Spinach in a double cream and garlic sauce



# MENU

BUON APPETITO



## *Dolci*

TIRAMISU £9.50

A refined layering of handwhipped mascarpone cream, espresso-drenched Savoiardi biscuits, Valrhona cocoa powder, and dark chocolate curls

PANNA COTTA £9.35

Silky smooth Madagascar vanilla bean panna cotta, served with a vibrant mixed berry coulis and pistachio crumbs

GELATO/SORBETTO £7.25

2 Scoops of your choice of artisanal gelato - Ask our waiters for availability

FILLED MINI DOUGHNUTS £9.25

Homemade Italian mini doughnuts filled with pistachio, chocolate, and speculoos cream and deep-fried

## *Caffe*

ESPRESSO £2.95

CAPPUCCINO £3.25

TE CALDO £3.00

AMERICANO £3.00



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## *Caviar Selection*

KING BELUGA	
10g	£68.00
30g	£115.00
KING GOLDEN OSCIETRA	
10g	£37.70
30g	£85.50
KING AQUITAINE	
10g	£25.00
30g	£62.00
KING SIBERIAN	
10g	£26.00
30g	£65.00
KING PLATINUM	
10g	£28.00
30g	£75.00
KING IMPERIAL	
10g	£29.00
30g	£72.00

## *Caviar Experience*

CAVIAR EXPERIENCE FOR 2	£158.00
10g King Platinum, 10g King Siberian and 10g King Imperial served along with a bottle of Moët & Chandon Brut Impérial	
LUXURY CAVIAR EXPERIENCE FOR 4 TO 6	£527.00
King Epicurean Tasting Caviar 136g (Beluga 34g, Golden Oscietra 34g, Platinum 34g & Oscietra 34g), served along with a bottle of Veuve Clicquot Brut	



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# *Fiorenza*

We hope to see you again soon!

Share some love on the internet by  
leaving us a review!



**Thank You**  
**Fiorenza Team**

