



PIERLUIGI'S

Starters

Involtini di Salmone

Smoked salmon parcels filled with prawns in Marie-Rose sauce topped with caviar

or

Gamberoni

Butterflied king prawns sautéed in chilli and white wine

or

Carpaccio di Manzo e Parmigiano

Thin slices of prime fillet of beef, Parmesan cheese shavings and pea shoots, drizzled with a delicate mustard sauce

or

Burrata, Datterini e Olive Nere (V)

Burrata mozzarella, roasted Datterini tomatoes and black olives

Mains

Risotto ai Porcini (V)

Porcini mushrooms Risotto drizzled with truffle oil

or

Linguine al nero di Seppia e polpa di Granchio

Black cuttlefish ink Linguine with crab meat, Datterini tomato sauce, lobster bisque, garlic and chilli

or

Ravioli di Zucca (V/N)

Ravioli filled with roasted pumpkin, Parmesan cheese, Amaretti biscuits and nutmeg in a butter and walnuts sauce

or

Branzino alla Mugnaia

Fillet of wild sea bass in white wine sauce served with potatoes and a steamed vegetables parcel

or

Filetto di Manzo al Pepe verde

Grilled prime fillet of beef served with a green peppercorn sauce, potatoes and a steamed vegetables parcel

Dessert

Panettone all' Amaretto e crema pasticcera

Panettone drizzled with Amaretto served with crème pâtissière

or

Cheese cake

Vanilla cheese cake with a cranberry and raspberry coulis

or

Profiteroles

Choux pastry buns filled with whipped cream topped with white and dark chocolate



Pierluigi's



Stuzzichini Italian Canapés

Starters

- Salmone Gravlax e Beluga
Cured Salmon served with homemade Grissini and Beluga caviar
or
Risotto agli Scampi
Langoustine Risotto, langoustine bisque and Datterini tomato concassé
or
Tortellini in brodo di Cappone
Traditional Tortellini filled with veal, Mortadella, Parma ham,
Parmesan cheese and nutmeg,
in a rich capon stock
or
Tartare di Scottona Piemontese e Tartufo
Finest Piedmontese beef served tartare style with fresh truffle shavings

Mains

- Fettuccine al Tartufo (v)
Fettuccine with truffle butter, Parmesan cheese and fresh truffle shavings
or
Tacchino Natalizio
Christmas Turkey with all the trimmings: pigs in blankets, stuffing,
gravy, Brussel sprouts with bacon and r
oast potatoes cooked in duck fat
or
Linguine all'Aragosta e Granchio
Linguine with lobster, crab meat, Datterini tomato sauce,
lobster bisque, garlic and chilli
or
Rombo e crema di Finocchi
Roasted fillet of turbot served with a fennel cream,
baby new potatoes in butter and
a steamed vegetable parcel
or
Arrosto di Manzo al Guidalberto
Roast beef served with silky Guidalberto wine reduction,
Yorkshire pudding, roast potatoes cooked in duck fat and
a steamed vegetable parcel

Desserts and Cheeses

- Tagliere di Formaggi
Parmesan, Pecorino, Taleggio and Stilton cheese served with grapes
or
Cheesecake dorato
Golden vanilla cheesecake with a cranberry and raspberry coulis
or
Dolce al Ferrero Rocher
Indulgent chocolate sponge layered with a hazelnut and chocolate cream
topped with Ferrero Rocher
or
Panettone all' Amaretto e crema pasticcera
Panettone drizzled with Amaretto served with crème pâtissiere



Buon Natale !



Pierluigi's

Santo Stefano

Boxing day party

Starters

Involtini di Salmone

Smoked salmon parcels filled with prawns in Marie-Rose sauce topped with caviar

or

Gamberoni

Butterflied king prawns sautéed in chilli and white wine

or

Carpaccio di Manzo e Parmigiano

Thin slices of prime fillet of beef, Parmesan cheese shavings and pea shoots, drizzled with a delicate mustard sauce

or

Burrata, Datterini e Olive Nere (v)

Burrata mozzarella, roasted Datterini tomato concassé and black olives powder

Mains

Risotto ai Porcini (v)

Porcini mushrooms Risotto drizzled with truffle oil

or

Linguine al nero di Seppia e polpa di Granchio

Black cuttlefish ink Linguine with crab meat, Datterini tomato sauce, lobster bisque, garlic and chilli

or

Ravioli di Zucca (v/N)

Ravioli filled with roasted pumpkin, Parmesan cheese, Amaretti biscuits and nutmeg in a butter and walnut sauce

or

Branzino alla Mugnaia

Fillet of wild sea bass in white wine sauce served with potatoes and a steamed vegetable parcel

or

Filetto di Manzo al Pepe verde

Grilled prime fillet of beef served with a green peppercorn sauce, potatoes and a steamed vegetable parcel

Desserts

Panettone all' Amaretto e crema pasticcera

Panettone drizzled with Amaretto served with crème pâtissiere

or

Cheesecake

Vanilla cheesecake with a cranberry and raspberry coulis

or

Profiteroles

Choux pastry buns filled with whipped cream topped with white and dark chocolate

Pierluigi's

Cenone di Capodanno

Stuzzichini
Italian Canapés

Starters

Salmone Gravlax e Caviale

Cured Salmon served with homemade Grissini and caviar

or

Ravioli di Zucca (V/N)

Ravioli filled with roasted pumpkin, Parmesan cheese, Amaretti biscuits and nutmeg in a butter and walnut sauce.

or

Burrata, Datterini e Olive Nere (V)

Burrata mozzarella, roasted Datterini tomato concassé and black olive powder

or

Arancini al Formaggio (V/N)

Deep fried Arancini rice balls filled with Mozzarella and Parmesan cheese, served with basil pesto

Mains

Fettuccine al Tartufo (V)

Fettuccine with truffle butter, Parmesan cheese and fresh truffle shavings

or

Linguine all'Aragosta

Linguine with lobster, Datterini tomato sauce, lobster bisque, garlic and chilli

or

Branzino alla Mugnaia

Fillet of wild sea bass in a white wine sauce served with baby new potatoes and a steamed vegetable parcel

or

Tagliata di Manzo

36 days dry-aged Sirloin steak grilled and served Tagliata style with sweet potato fries and salsa verde

Desserts

Torta al Cocco

Coconut cake

or

Pannacotta

with a cranberry and raspberry coulis

or

Dolce al Ferrero Rocher

Indulgent chocolate sponge layered with a hazelnut and chocolate cream, topped with Ferrero Rocher



Buon Anno!