



PIERLUIGI'S

FOR THE TABLE

Olive (V/VG) Italian Olives.	4.5
Pane, aglio e olio (V/VG) Garlic bread with extra virgin olive oil	5
Pane, aglio e mozzarella (V) Garlic bread with melted mozzarella	7
Focaccia Trio (V/VG) Three styles of Focaccia: rosemary & sea salt, truffle infused and roasted cherry tomato	7

STARTER CONVIVIALE

Recommended to Share

Prosciutto e Melone (GF) 30-month matured Parma ham & Cantaloupe melon	20
Burrata e Datterini (V/GF) Jumbo Burrata (250gr) and Datterini tomatoes	22
Carpaccio di manzo (GF) Thinly sliced fillet of beef topped with Parmesan shavings, drizzled with a delicate mustard sauce	18
Tartare di tonno con avocado (GF) Tuna tartare with avocado, shallots, lime juice and fresh red chilli	20
Caprino Goat cheese salad with beetroot, poached pear, toasted brioche, mixed leaves topped with walnuts and a honey drizzle	18
Gamberoni al vino bianco (GF) Butterflied king prawns sautéed in chilli and white wine	18
Calamari alla Siciliana (GF) Sautéed squid with a spicy tomato, anchovy, parsley & garlic sauce	18
Capesante (GF) King scallops pan fried with butter, garlic and white wine	18
Calamari fritti Deep-fried squid rings served with homemade tartare sauce	18
Funghi trifolati (V/GF) Mushrooms, garlic, parsley & butter	14

PASTA

LINGUINE	
Aragosta Lobster, wild clams, garlic, Datterini sauce and Lobster bisque	40
Gamberoni King prawns, garlic, chilli. Datterini sauce and Lobster bisque	34
Pesto Genovese (V/N) Basil pesto, garlic, pine-nuts, Pecorino and Parmesan cheese and extra virgin olive oil	24
RIGATONI	
Pasticciati con ragù Bolognese Slow-cooked prime beef ragù Bolognese, fresh cream and Parmesan cheese	24
Carbonara Smoked Guanciale, egg yolk and Parmesan cheese	23

MAIN CONVIVIALE

Recommended to Share

Grigliata di pesce (GF) Mix grill platter with the best fish and seafood the market offers	36 per person
MAIN	
Cotoletta Milanese Pan fried veal escalope Milanese style -add spaghetti with tomato sauce side portion	26 35
Branzino (GF) Grilled seabass fillet, drizzled with extra virgin olive oil and a splash of lemon juice *	35
Pesce Spada (GF) Char-grilled Swordfish steak*	35

SPAGHETTI

Polpette di vitello Veal meatballs in a rich tomato sauce	24
Pescatora King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	28
Vongole veraci Wild clams, white wine, garlic, parsley and extra virgin olive oil	28
Zingara (V/N) Black olives, basil pesto, a touch of chilli and tomato sauce	24
Cacio e Pepe (V) Creamy sauce with Pecorino and black peppercorn	23

Wagyu T-bone for 2 (GF) 550g Wagyu T-bone steak chargrilled and served sliced Tagliata style, drizzled with extra-virgin olive oil	45 per person
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Scottadito d'agnello (GF) Char grilled lamb cutlets served with a Balsamico reduction *	35
Filetto di manzo alla griglia (GF) Grilled Aberdeen Angus fillet *	42
Petto di pollo al Balsamico (GF) Roasted chicken breast served with a silky Balsamico sauce *	26

* served with roast potatoes and a seasonal vegetable parcel drizzled with butter and topped with Parmesan cheese

TRADIZIONALI

Melanzane alla Parmigiana (V) Oven-baked Aubergine slices layered with tomato sauce and Parmesan cheese	21
Gnocchi con crema ai formaggi (V) Potato dumplings with a delicate cheese sauce of tasty Dolcelatte, Pecorino Romano and Sardo	22
Gnocchi Margherita (V) Potato dumplings with tomato sauce, mozzarella and basil	22
Ravioli di Vitello Ravioli filled with veal and Parmesan cheese in a tomato sauce	26
Ravioli Ricotta e Spinaci (V) Spinach and ricotta ravioli with melted butter, sage and Parmesan cheese	26

RISOTTI

Pescatora (GF) King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	28
Funghi (V/GF) Summer wild mushrooms, truffle oil, Parmesan cheese, a touch of butter and garlic	24

SIDES

Roast Potatoes (V/VG)	6.5
Zucchine fritte (V) Fried courgettes	7
Broccolini (V/GF) dressed with melted butter and topped with Parmesan cheese	7
Spinaci (V/GF) Wilted baby spinach with a touch of butter	7
Chunky Chips (V/VG)	6.5

SAUCES

Red wine/Chimichurri/Peppercorn	3
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Vegetarian (V) Vegan (VG) Contains Nuts (N) Gluten Free (GF) If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. 15% service charge will be added to your final bill. Prices include VAT