

ZUPPE

(Available as Gluten Free without croutons)

Minestrone (V/VG) Seasonal vegetable soup with croutons	7.50
Zuppa di Pesce Seafood soup with croutons	10.50

ANTIPASTI

Pierluigi's Antipasto (GF) Selection of Italian cured meat and cheese <i>(Recommended for two)</i>	22.00
Burrata e Datterini (V) (GF) Jumbo Burrata (250gr) and Datterini tomatoes <i>(Recommended for two)</i>	20.00
Salsiccia e fagioli Italian sausages and Borlotti beans in a rich tomato sauce	15.00
Carpaccio di manzo (GF) Thinly sliced fillet of beef topped with Parmesan shavings, drizzled with a delicate mustard sauce	16.00
Bruschetta al pomodoro (V/VG) Bruschetta with tomato concasse, extra virgin olive oil, garlic	8.50
Tricolore (V) (GF) Avocado, beef tomato, Buffalo mozzarella and basil	12.00
Caprino alla griglia (V) Grilled goat cheese, roasted aubergine and caramelised onions on soft Focaccia	14.00
Tartare di Salmone con avocado (GF) Scottish wild salmon tartare, avocado with chive, lime juice and fresh red chilli	16.00
Gamberoni al vino bianco (GF) Butterflied king prawns sautéed in chilli and white wine	16.50
Calamari alla Siciliana (GF) Slow-cooked squid in a spicy tomato, anchovies, chilli parsley and garlic sauce	16.00
Calamari fritti Deep-fried squid and homemade tartar sauce	16.00
Capesante (GF) King scallops pan fried with butter, garlic and white wine	16.50
Gamberi in salsa rosa e avocado (GF) Prawn cocktail with avocado	14.00
Cozze alla Napoletana (GF) Mussels, San Marzano tomatoes, parsley, garlic and chilli	13.00
Funghi trifolati (V) (GF) Mushrooms, garlic, parsley and butter	10.00



PIERLUIGI'S

AL FORNO, RIPIENA E GNOCCHI

Melanzane alla Parmigiana (V) Oven-baked Aubergine slices layered with tomato sauce and Parmesan cheese	16.00
Lasagna Oven-baked pasta sheets layered with beef ragù, béchamel and Parmesan cheese	17.00
Gnocchi con crema ai formaggi (V) Potato dumplings with a delicate cheese sauce of tasty Dolcelatte, Pecorino Romano and Pecorino Sardo	19.00
Gnocchi Ragù' Potato dumplings with slow-cooked prime beef ragù Bolognese style	20.00
Ravioli di Zucca (V) (N) Roasted pumpkin and ricotta ravioli in butter, sage and Parmesan cheese, topped with roasted walnuts	20.00
Ravioli di carne Ravioli filled with veal and Parmesan cheese in a tomato sauce	22.00

RISOTTI

Made with premium 1 year matured Italian Carnaroli rice Acquerello

Parmigiana (V) (GF) Wild mushrooms, Parmesan cheese and butter, drizzled with a touch of truffle oil.	18.00
Ai Funghi (V) (GF) Wild mushrooms, Parmesan cheese and butter, drizzled with a touch of truffle oil.	18.00
Pescatora (GF) King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	22.00
Vecchia Milano (GF) Saffron, Italian pork sausage, Parmesan cheese, butter and garlic	20.00

SUNDAY ROAST

(Available as Gluten Free without Yorkshire pudding)

Arrosto di manzo	24.00
Traditional Sunday roast: 36days dried aged Sirloin fillet served with roast potatoes, market vegetables, gravy and Yorkshire pudding	

PASTA

(Also available as Gluten Free)

LINGUINE

Aragosta Lobster, wild clams, garlic, Datterini sauce and Lobster bisque	40.00
Gamberoni King prawns, garlic, chilli. Datterini sauce and Lobster bisque	30.00
Pesto Genovese (V/N) Basil pesto, garlic, pine-nuts, Pecorino and Parmesan cheese and extra virgin olive oil	17.00

TAGLIATELLE

Al ragù Bolognese Slow-cooked prime beef ragù Bolognese style	17.00
Al salmone Salmon flakes, fresh cream, white wine and butter	17.00

SPAGHETTI

Polpette di vitello Veal meatballs in a rich tomato sauce	21.00
Pescatora King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	22.00
Vongole veraci Wild clams, white wine, garlic, parsley and extra virgin olive oil	22.00
Carbonara Smoked Guanciale bacon, egg yolk and Parmesan cheese	17.00

PENNE

Arrabbiata (V/VG) (spicy) Super traditional spicy tomato sauce with fresh chilli	14.00
Zingara (V/N) Black olives, basil pesto, a touch of chilli and tomato sauce	15.00
Delicatezza (V/VG) Courgettes, aubergine, tomato sauce	15.00

RIGATONI

Salsiccia e Funghi Italian pork sausage, wild mushrooms, tomato sauce, Pecorino cheese	18.00
Amatriciana Smoked Guanciale bacon, plum tomato sauce and Roman Pecorino cheese	17.00

SECONDI PIATTI

Cotoletta Milanese Pan fried large veal chop on the bone, Milanese style	40.00
Branzino (GF) Grilled fillet of sea bass drizzled with extra virgin olive oil and a splash of lemon juice served with potatoes and a steamed vegetable parcel	30.00
Halibut al forno (GF) Oven-baked Halibut steak basted a delicate Mugnaia sauce, served with potatoes and market vegetables	36.00
Grigliata di pesce (GF) Mix grill platter with the best fish and seafood the market can offer	36.00
Scottadito d'agnello (GF) Char grilled lamb cutlets served with sautéed potatoes and a steamed vegetable parcel.	30.00
Filetto di manzo alla griglia (GF) Grilled Aberdeen Angus fillet served with roast potatoes and seasonal vegetables	42.00
Controfiletto di manzo alla griglia (GF) Grilled Sirloin steak, 36days dry aged, served with sautéed potatoes and market vegetables dressed with a touch of butter	33.00
Petto di pollo al Balsamico (GF) Roasted chicken breast served with a silky Balsamic vinegar reduction, potatoes and steamed seasonal vegetables	22.00
Fegato alla Veneziana (GF) Calf liver panfried Veneziana style: white wine, onions and butter served with potatoes and a steamed vegetable parcel	27.00
Fegato burro e salvia (GF) Calf liver panfried butter and sage served with potatoes and a steamed vegetable parcel	27.00

CONTORNI - Side dishes

Pane, aglio e olio (V/VG) Garlic bread with extra virgin olive oil	4.50
Pane, aglio e mozzarella (V) Garlic bread with melted mozzarella	6.50
Focaccia (V/VG) Pillowy Focaccia	5.00
Fagiolini all'aglio e olio (V/VG) (GF) Steamed green beans dressed with garlic, extra virgin olive oil and Balsamic vinegar	6.00
Spinaci al Burro (V) (GF) Wilted baby spinach with a touch of butter	6.00
Zucchine fritte (V) Fried courgettes	6.50
SALSE - Sauces	
Green peppercorn	3.00
Red wine (GF)	3.00

Vegetarian (V) Vegan (VG) Contains Nuts (N) Gluten Free (GF)

Before placing your order please inform our staff of any food allergies and special dietary needs. We do our best to reduce the risk of cross-contamination, however, we cannot fully guarantee that the food on this premises will be free from allergens. Prices are inclusive of VAT. Please note that a discretionary 13% service charge will be added to your bill.