



PIERLUIGI'S

STARTERS

LE ZUPPE - SOUPS

Minestrone lombardo (V) Mixed vegetable soup	5.90
Passato di verdura (V) Cream of vegetable soup and croutons	5.90
Zuppa pavese Egg, parmesan, parsley and chicken stock	5.50
Zuppa di pesce homemade fish soup with mixed seafood	9.90

PRIMI PIATTI

Prosciutto e mozzarella Parma ham with mozzarella cheese 24-36 months cured	9.90
Prosciutto e melone Parma ham with melon 24-36 months cured	9.90
Antipasto all' italiana (N) Italian mixed hors d'oeuvres	10.90
Insalata tricolore (V) Avocado, tomato, mozzarella and basil	8.90
Cozze marinara Mussels, white wine, parsley and lemon	9.90
Cozze napoletana Mussels, garlic and tomatoes	9.90
Funghi trifolati (V) Mushrooms, garlic and butter	7.90



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Calamari in salsa forte Squid, tomato, garlic, chilli and parsley	9.90
Fagioli e salsiccia Borlotti beans and italian sausage	8.90
Pane aglio (V) Garlic bread	3.90
Bruschetta al pomodoro (V) Sliced bread in olive oil, garlic, tomato and basil on top	5.90

MAIN COURSES

I RISOTTI - RICE DISHES

Vecchia Milano Cooked in meat stock with sausage, and saffron sauce	13.90
Risotto con asparagi (V) Asparagus and cream	12.90
Pescatora Mixed seafood, garlic and a touch of tomato	15.90
Parmigiana (V) Butter, white wine and fresh parmesan cheese	9.90
Sbarbato Cured bacon, french beans, mushrooms and cream	12.90

LE NOSTRE PASTA - OUR HOMEMADE PASTA

TAGLIATELLE

Agli spinaci (V) Spinach, garlic butter and parmesan	11.90
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Tregusti Parma ham, basil and fresh tomato	12.90
Gratinate Mushroom, italian sausage, bechamel and parmesan	13.90
Aromatiche Parma ham, mixed herbs and cream	11.90
Al salmone Salmon, butter and cream	12.90
Pesto (V) (N) A basil sauce mixed with pine kernels, garlic and pecorino cheese	9.90
PENNE	
Piccanti (V) Garlic, chilli, tomato and olive oil HOT	9.90
Rustiche (N) Cured bacon, pine kernels radicchio lettuce and olive oil	12.90
Delicatezza (V) Courgettes, aubergine, tomato and basil £10.90	10.90
Sbarbato Cured bacon, french beans, mushrooms and cream	12.90
RIGATONI	
Four formaggi (V) 4 various kinds of cheese	11.90
Siciliana (V) Aubergine, garlic, black olives and tomato	10.90
Verdi e gialle Courgettes, saffron, cured bacon and a touch of cream	11.90
Alle olive (V) Black and green olives, tomato and garlic	9.90



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FUSILLI

Carrettiera	11.90
Tuna, garlic, tomato and white wine	
Pugliese (V)	10.90
Broccoli, tomato, garlic and chilli	
Pasticciati	12.90
Ragù, meat, tomato, bechamel and parmesan	
Ragù	11.90
Meat, tomato and garlic	

ORECCHIETTE

Broccoli e gorgonzola	11.90
Broccoli, gorgonzola, cheese and cream	
Dello chef	10.90
Fresh tomato, basil, mozzarella and pecorino cheese	

SPAGHETTI

Pescatora	15.90
Mixed seafood, garlic and tomato	
Carbonara	11.90
Cured bacon, egg yolk and cheese	
Del contadino	11.90
Green olives, peppers, cured bacon, garlic and tomato	
Zingara (V) (N)	11.90
Tomato, chilli, garlic, black olives and pesto	
Pomodoro e basilico (V)	9.90
Fresh chopped tomato, basil and olive oil	



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Del bosco 12.90
Parma ham, wild mushrooms, cream and peas

Vongole veraci 15.90
Clams, white wine, garlic, parsley and olive oil

SPECIALITA DELLA CASA

Cannelloni al forno (V) 11.90
Pasta tube stuffed with ricotta and spinach

Lasagna emiliana 13.90
Layers of pasta, bolognese, tomato, bechamel, parmesan BAKED

Gnocchi alla bava (V) 11.90
Potato dumplings in cheese sauce

Gnocchi al burro e salvia (V) 10.90
Potato dumplings with fresh sage and butter

Melanzane parmigiana (V) 11.90
Aubergine with tomato, mozzarella and parmesan BAKED

Ravioli di magro (V) 15.90
Ravioli with ricotta and spinach filling served in butter and sage

Ravioli di carne 15.90
Ravioli with meat filling served with fresh tomato and basil sauce

Ravioli di pesce 15.90
Ravioli with fish filling served with cheese sauce

OTHER DISHES

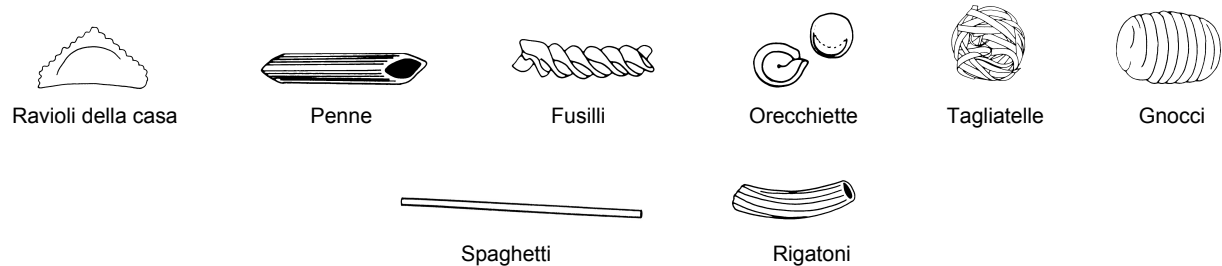
Cotoletta alla milanese 19.90
Veal cooked in breadcrumbs, served with fettuccine al pomodoro

Polpette genovesi 15.90
Meatballs in tomato sauce served with N pesto rice



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Involtino di pollo Chicken breast rolled in cured bacon served with potatoes	16.90
Pollo rosmarino Chicken breast in white wine and rosemary, finished with aceto balsamico	16.90
Mixed or green salad	4.50



SUNDAY SPECIALS

Strip loin roast beef Served with sautéed potatoes, seasonal vegetables and homemade Yorkshire pudding	16.90
Rack of lamb With red wine sauce, served with mashed potatoes, and seasonal vegetables	24.90

Vegetarian dishes (V)
May contain nuts (N)
Gluten-free pasta available

You should advise us of any special dietary needs, including intolerance and allergies. We will advise you on alternative dishes. We do our best to reduce the risk of cross-contamination but cannot guarantee that any of our dishes are free from allergens so we cannot accept any liability in this respect. Customers with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

A discretionary 10% service charge will be added to parties of 6 and over



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