



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 Italian mixed hors d'oeuvres	9.90
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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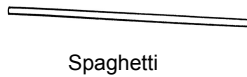
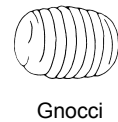
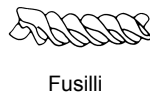
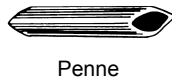
Del bosco Parma ham, wild mushrooms, cream and peas	12.90
Vongole veraci Clams, white wine, garlic, parsley and olive oil	14.90
SPECIALITA DELLA CASA	
Cannelloni al forno (V) Pasta tube stuffed with ricotta and spinach	11.90
Lasagna emiliana Layers of pasta, bolognese, tomato, bechamel, parmesan BAKED	13.90
Gnocchi alla bava (V) Potato dumplings in cheese sauce	11.90
Gnocchi al burro e salvia (V) Potato dumplings with fresh sage and butter	10.90
Melanzane parmigiana (V) Aubergine with tomato, mozzarella and parmesan BAKED	11.90
Ravioli di magro (V) Ravioli with ricotta and spinach filling served in butter and sage	15.90
Ravioli di carne Ravioli with meat filling served with fresh tomato and basil sauce	15.90
Ravioli di pesce Ravioli with fish filling served with cheese sauce	15.90
Crespoline di spinaci (V) Pancake filled with spinach, ricotta and parmesan cheese	11.90
Crespoline dello chef Pancake filled with ham, asparagus, mushroom and cheese sauce	11.90



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OTHER DISHES

Cotoletta alla milanese Veal cooked in breadcrumbs, served with fettuccine al pomodoro	19.90
Polpette genovesi Meatballs in tomato sauce served with N pesto rice	15.90
Involto 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	22.90

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



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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