



PIERLUIGI'S

FOR THE TABLE

Olive (V/VG) Italian Olives.	5
Pane, aglio e olio (V/VG) Garlic bread with extra virgin olive oil	6
Pane, aglio e mozzarella (V) Garlic bread with melted mozzarella	8
Focaccia Trio (V/VG) Three styles of Focaccia: rosemary & sea salt, truffle infused and roasted cherry tomato	9

STARTER CONVIVIALE

Recommended to Share

Prosciutto e Melone (GF) 30-month matured Parma ham with 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	19
Tartare di Tonno con avocado (GF) Tuna tartare with avocado, shallots chive, lime juice and red chilli	22
Caprino Goat cheese salad with beetroot, poached pear, toasted brioche, mixed leaves topped with walnuts and a honey drizzle	19
Gamberoni al vino bianco (GF) Butterflied king prawns sautéed in chilli and white wine	19
Calamari alla Siciliana (GF) Sautéed squid with a spicy tomato, anchovy, parsley and garlic sauce	19
Capesante (GF) King scallops pan fried with butter, garlic and white wine	19
Calamari Fritti Deep-fried squid rings served with homemade tartare sauce	19

PASTA

LINGUINE

Aragosta Lobster, wild clams, garlic, Datterini sauce and Lobster bisque	42
Gamberoni King prawns, garlic, chilli. Datterini sauce and Lobster bisque	36
Pesto Genovese (V/N) Basil pesto, garlic, pine-nuts, Pecorino and Parmesan cheese and extra virgin olive oil	29

RIGATONI

Pasticciati con ragù Bolognese Slow-cooked prime beef ragù Bolognese, fresh cream and Parmesan cheese	30
Carbonara Smoked Guanciale, egg yolk and Parmesan cheese	29

TRADIZIONALI & RISOTTI

Melanzane alla Parmigiana (V) Oven-baked Aubergine slices layered with tomato sauce and Parmesan cheese	20
Gnocchi con crema ai formaggi (V) Potato dumplings with a delicate cheese sauce of tasty Dolcelatte, Pecorino Romano and Pecorino Sardo	29
Gnocchi Margherita (V) Potato dumplings with tomato sauce, mozzarella and basil	29

MAIN CONVIVIALE

Recommended to Share

Grigliata di pesce (GF) Mix grill platter with the best fish and seafood the market offers	36 per person
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MAIN

Cotoletta Milanese Pan fried veal escalope Milanese style -add spaghetti with tomato sauce side portion	30 38
Branzino (GF) Grilled seabass fillet, drizzled with extra virgin olive oil and a splash of lemon juice *	37
Salmone (GF) Pan-fried with a Mugnania sauce *	33

SIDES

Roast Potatoes (V/VG)	7
Zucchine fritte (V) Fried courgettes	7
Spinaci (V/GF) Wilted baby spinach with a touch of butter	7
Broccolini (V/GF) dressed with melted butter and topped with Parmesan cheese	7
Patate Dauphinoise (V/GF) Oven-baked potato layers topped with a garlic and cream sauce, finished au gratin	8

SPAGHETTI

Polpette di vitello Veal meatballs in a rich tomato sauce	30
Pescatora King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	30
Vongole veraci Wild clams, white wine, garlic, parsley and extra virgin olive oil	30
Zingara (V/N) Black olives, basil pesto, a touch of chilli and tomato sauce	29
Cacio e Pepe (V) Creamy sauce with Pecorino and black peppercorn	29
Ravioli di Vitello Ravioli filled with veal and Parmesan cheese in a tomato sauce	30
Ravioli di Granchio Ravioli filled with crab meat with a light lemon sauce	30
Risotto Pescatora (GF) King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	30
Risotto ai Funghi (V/GF) Summer wild mushrooms, truffle oil, Parmesan cheese, a touch of butter and garlic	29
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
Scottadito d'agnello (GF) Char grilled lamb cutlets served with a Balsamico reduction *	39
Filetto di manzo alla griglia (GF) Grilled Aberdeen Angus fillet *	46
Petto di pollo al Balsamico (GF) Roasted chicken breast served with a silky Balsamico reduction *	30

SAUCES

Red wine / Chimichurri / Peppercorn	3
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