



PIERLUIGI'S

FOR THE TABLE

Olive (V/VG) Italian Olives.	6
Pane, aglio e olio (V/VG) Garlic bread with extra virgin olive oil	7
Pane, aglio e mozzarella (V) Garlic bread with melted mozzarella	9
Focaccia Trio (V/VG) Three styles of Focaccia: rosemary & sea salt, truffle infused and roasted cherry tomato	10

STARTER CONVIVIALE

Recommended to Share

Prosciutto e Melone (GF) 30-month matured Parma ham with Cantaloupe melon	22
Burrata e Datterini (V/GF) Jumbo Burrata (250gr) and Datterini tomatoes	24
Carpaccio di manzo (GF) Thinly sliced fillet of beef topped with Parmesan shavings, drizzled with a delicate mustard sauce	22
Tartare di Tonno con avocado (GF) Tuna tartare with avocado, shallots chive, lime juice and red chilli	24
Caprino (V) Grilled goat cheese, roasted aubergine and caramelised onions on soft Focaccia	22
Gamberoni al vino bianco (GF) Butterflied king prawns sautéed in chilli and white wine	23
Calamari alla Siciliana (GF) Sautéed squid with a spicy tomato, anchovy, parsley and garlic sauce	23
Capesante (GF) King scallops pan fried with butter, garlic and white wine	23
Calamari Fritti Deep-fried squid rings served with homemade tartare sauce	23

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	30

RIGATONI

Pasticciati con ragù Bolognese Slow-cooked prime beef ragù Bolognese, fresh cream and Parmesan cheese	32
Carbonara Smoked Guanciale, egg yolk and Parmesan cheese	32

TRADIZIONALI & RISOTTI

Melanzane alla Parmigiana (V) Oven-baked Aubergine slices layered with tomato sauce and Parmesan cheese	26
Gnocchi con crema ai formaggi (V) Potato dumplings with a delicate cheese sauce of tasty Dolcelatte, Pecorino Romano and Sardo	30
Gnocchi Margherita (V) Potato dumplings with tomato sauce, mozzarella and basil	30
Ravioli di Vitello Ravioli filled with veal and Parmesan cheese in a tomato sauce	33

MAIN

Grigliata di pesce (GF) Mix grill platter with the best fish and seafood the market offers served with roast potatoes	45
Cotoletta Milanese Pan fried veal escalope Milanese style -add spaghetti with tomato sauce side portion	32 41
Branzino (GF) Grilled Seabass fillet, drizzled with extra virgin olive oil and a splash of lemon juice *	35
Scottadito d'agnello (GF) Char grilled lamb cutlets served with a Balsamico reduction *	42

SIDES

Roast Potatoes (V/VG)	8
Zucchine fritte (V) Fried courgettes	8
Spinaci (V/GF) Wilted baby spinach with a touch of butter	8
Broccolini (V/GF) dressed with melted butter and topped with Parmesan cheese	8
Chunky Chips (V/VG)	8

SPAGHETTI

Polpette di vitello Veal meatballs in a rich tomato sauce	32
Pescatora King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	34
Vongole veraci Wild clams, white wine, garlic, parsley and extra virgin olive oil	34
Arrabbiata (V/VG) (spicy) Super traditional spicy tomato sauce with fresh chilli	30
Cacio e Pepe (V) Creamy sauce with Pecorino and black peppercorn	30
Ravioli Ricotta e Spinaci (V) Spinach and ricotta ravioli with melted butter, sage and Parmesan cheese	32
Risotto Pescatora (GF) King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	34
Risotto ai Funghi (V/GF) Wild mushrooms, truffle oil, Parmesan cheese, a touch of butter and garlic	32

T-bone (GF) 500g 45 days dry-aged T-bone steak chargrilled and served sliced Tagliata style, drizzled with extra-virgin olive oil, served with chunky chips	55
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 *	32

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

SAUCES

Red wine / Chimichurri / Peppercorn	3
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