



## PIERLUIGI'S

### FOR THE TABLE

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

### STARTER CONVIVIALE

#### Recommended to Share

<b>Prosciutto e Melone (GF)</b> 30-month matured Parma ham with Cantaloupe melon	20
<b>Burrata e Datterini (V/GF)</b> Jumbo Burrata (250gr) and Datterini tomatoes	22
<b>Carpaccio di manzo (GF)</b> Thinly sliced fillet of beef topped with Parmesan shavings, drizzled with a delicate mustard sauce	19
<b>Tartare di Tonno con avocado (GF)</b> Tuna tartare with avocado, shallots chive, lime juice and red chilli	22
<b>Caprino (V)</b> Grilled goat cheese, roasted aubergine and caramelised onions on soft Focaccia	19
<b>Gamberoni al vino bianco (GF)</b> Butterflied king prawns sautéed in chilli and white wine	19
<b>Calamari alla Siciliana (GF)</b> Sautéed squid with a spicy tomato, anchovy, parsley and garlic sauce	19
<b>Capesante (GF)</b> King scallops pan fried with butter, garlic and white wine	19
<b>Calamari Fritti</b> Deep-fried squid rings served with homemade tartare sauce	19

### PASTA

#### LINGUINE

<b>Aragosta</b> Lobster, wild clams, garlic, Datterini sauce and Lobster bisque	42
<b>Gamberoni</b> King prawns, garlic, chilli. Datterini sauce and Lobster bisque	36
<b>Pesto Genovese (V/N)</b> Basil pesto, garlic, pine-nuts, Pecorino and Parmesan cheese and extra virgin olive oil	30

#### RIGATONI

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

### TRADIZIONALI & RISOTTI

<b>Melanzane alla Parmigiana (V)</b> Oven-baked Aubergine slices layered with tomato sauce and Parmesan cheese	26
<b>Gnocchi con crema ai formaggi (V)</b> Potato dumplings with a delicate cheese sauce of tasty Dolcelatte, Pecorino Romano and Pecorino Sardo	29
<b>Gnocchi Margherita (V)</b> Potato dumplings with tomato sauce, mozzarella and basil	29
<b>Ravioli di Vitello</b> Ravioli filled with veal and Parmesan cheese in a tomato sauce	30

### MAIN

<b>Grigliata di pesce (GF)</b> Mix grill platter with the best fish and seafood the market offers served with roast potatoes	42
<b>Cotoletta Milanese</b> Pan fried veal escalope Milanese style -add spaghetti with tomato sauce side portion	30 38
<b>Branzino (GF)</b> Grilled Seabass fillet, drizzled with extra virgin olive oil and a splash of lemon juice *	35
<b>Scottadito d'agnello (GF)</b> Char grilled lamb cutlets served with a Balsamico reduction *	40

### SIDES

<b>Roast Potatoes (V/VG)</b>	7
<b>Zucchine fritte (V)</b> Fried courgettes	7
<b>Spinaci (V/GF)</b> Wilted baby spinach with a touch of butter	7
<b>Broccolini (V/GF)</b> dressed with melted butter and topped with Parmesan cheese	7
<b>Chunky Chips (V/VG)</b>	7

#### SPAGHETTI

<b>Polpette di vitello</b> Veal meatballs in a rich tomato sauce	30
<b>Pescatora</b> King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	32
<b>Vongole veraci</b> Wild clams, white wine, garlic, parsley and extra virgin olive oil	32
<b>Arrabbiata (V/VG) (spicy)</b> Super traditional spicy tomato sauce with fresh chilli	24
<b>Cacio e Pepe (V)</b> Creamy sauce with Pecorino and black peppercorn	29

<b>Ravioli Ricotta e Spinaci (V)</b> Spinach and ricotta ravioli with melted butter, sage and Parmesan cheese	30
<b>Risotto Pescatora (GF)</b> King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	32
<b>Risotto ai Funghi (V/GF)</b> Wild mushrooms, truffle oil, Parmesan cheese, a touch of butter and garlic	30

<b>T-bone (GF)</b> 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
<b>Filetto di manzo alla griglia (GF)</b> Grilled Aberdeen Angus fillet *	46
<b>Petto di pollo al Balsamico (GF)</b> Roasted chicken breast served with a silky Balsamico reduction *	30

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

### SAUCES

<b>Red wine / Chimichurri / Peppercorn</b>	3
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