

ZUPPE
(Gluten Free without croutons)

Minestrone (V/VG) 8
Seasonal vegetable soup with croutons

Zuppa di Pesce 12
Seafood soup with croutons

ANTIPASTI

Pierluigi’s Antipasto (GF) 22
Selection of Italian cured meat and cheese
(Recommended to share)

Burrata e Datterini (V/GF) 20
Jumbo Burrata (250gr) and Datterini tomatoes
(Recommended to share)

Salsiccia e fagioli 15
Italian sausage and Borlotti bean stew in a rich tomato sauce

Carpaccio di manzo (GF) 19
Thinly sliced fillet of beef topped with Parmesan cheese, drizzled with a delicate mustard sauce

Bruschetta al pomodoro (V/VG) 9
Bruschetta with tomato concasse, extra virgin olive oil, garlic

Tricolore (V/GF) 13
Avocado, beef tomato, Buffalo mozzarella and basil

Caprino alla griglia (V) 15
Grilled goat cheese, roasted aubergine and caramelised onions on soft Focaccia

Tartare di Tonno (GF) 19
Sushi grade Tuna tartare, avocado, lemon juice and fresh chilli

Gamberoni (GF) 18
Butterflied king prawns sautéed in chilli, garlic and white wine

Calamari alla Siciliana (GF) 18
Slow-cooked squid in a spicy tomato, anchovies, chilli parsley and garlic sauce

Calamari fritti 18
Deep-fried squid and homemade tartar sauce

Capesante (GF) 18
King scallops pan fried with butter, garlic and white wine

Gamberi in salsa rosa e avocado (GF) 15
Prawn cocktail with avocado

Cozze alla Napoletana (GF) 15
Mussels, San Marzano tomatoes, parsley, garlic and chilli

Funghi trifolati (V/GF) 11
Mushrooms, garlic, parsley and butter



AL FORNO, RIPIENA E GNOCCHI

Parmigiana 19
Oven-baked Melanzana slices layered with tomato sauce and Parmesan cheese

Lasagna 19
Oven-baked pasta sheets layered with beef ragú, béchamel and Parmesan cheese

Gnocchi ai formaggi (V) 21
Potato dumplings with a delicate cheese sauce of Dolcelatte, Pecorino Romano and Pecorino Sardo

Gnocchi al Ragu’ 23
Potato dumplings with a slow-cooked prime beef ragú Bolognese

Ravioli Ricotta e Spinaci 23
Spinach and ricotta ravioli with melted butter, sage and Parmesan cheese

Ravioli di Vitello 25
Ravioli filled with veal and Parmesan cheese in a tomato sauce

RISOTTI
Made with premium 1 year matured Italian Carnaroli rice

Alla Parmigiana (GF) 20
with Parmesan cheese and butter:

Pescatora (GF) 25
King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley

Vecchia Milano ’94 (GF) 23
Saffron, Italian pork sausage, Parmesan cheese, butter and garlic

SUNDAY ROAST
(Available as Gluten Free without Yorkshire pudding)

Arrosto di manzo 26
Traditional Sunday roast: 36days dry-aged Sirloin fillet served with roast potatoes, market vegetables, gravy and Yorkshire pudding

PASTA
(Gluten Free available)

LINGUINE

Aragosta 40
Lobster, wild clams, garlic, Datterini sauce and Lobster bisque

Gamberoni 32
King prawns, garlic, chilli. Datterini sauce and Lobster bisque

Pesto Genovese (V/N) 19
Basil pesto, garlic, pine-nuts, Pecorino and Parmesan cheese and extra virgin olive oil

Scoglio ’94 32
The best seafood with a scallop on the side. A favourite since 1994.

TAGLIATELLE

Al ragu’ 23
Slow-cooked prime beef ragú Bolognese style

Al salmone 23
Salmon flakes, fresh cream, white wine and butter

Gratinate ’94 23
Chestnut mushrooms, Italian pork sausage, fresh cream and butter, finished au gratin with a Parmesan cheese topping

SPAGHETTI

Polpette di vitello 23
Veal meatballs in a rich tomato sauce

Pescatora 25
King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley

Vongole veraci 24
Wild clams, white wine, garlic, parsley and extra virgin olive oil

PENNE

Arrabbiata (V/VG) (spicy) 16
Super traditional spicy tomato sauce with fresh chilli

Zingara (V/N) 18
Black olives, basil pesto, a touch of chilli and tomato sauce

Delicatezza (V/VG) 18
Courgettes, aubergine, tomato sauce

RIGATONI

Carbonara 19
Smoked Guanciale bacon, egg yolk and Parmesan cheese

Amatriciana 19
Smoked Guanciale bacon, plum tomato sauce and Roman Pecorino cheese

SECONDI PIATTI

Cotoletta Milanese 26
Pan fried veal escalope Milanese style

-with a side of Spaghetti with tomato sauce 35

Branzino (GF) 30
Grilled fillet of sea bass with extra virgin olive oil and a splash of lemon juice *

Pesce Spada Acqua Pazza 30
Pan-fried Swordfish steak with Mussels in a cherry tomato, white wine, olive oil, garlic, chilli and parsley sauce served with Focaccia

Grigliata di pesce (GF) 39
Mix grill platter with the best fish and seafood the market offers

Scottadito d’agnello (GF) 34
Char grilled lamb cutlets *

Filetto di manzo alla griglia (GF) 44
Grilled Aberdeen Angus fillet *

Controfiletto di manzo alla griglia (GF) 36
Char-grilled Sirloin steak, 36days dry aged *

Petto di pollo al Balsamico (GF) 24
Roasted chicken breast with a silky Balsamic vinegar reduction *

Fegato alla Veneziana (GF) 29
Calf liver Veneziana style: white wine, white onions and butter *

Fegato burro e salvia (GF) 29
Calf liver panfried with butter and sage

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

CONTORNI - Side dishes

Pane, aglio e olio (V/VG) 5
Garlic bread with extra virgin olive oil

Pane, aglio e mozzarella (V) 7
Garlic bread with melted mozzarella

Focaccia (V/VG) 6

Chunky Chips 7

Spinaci al Burro (V/GF) 7
Wilted baby spinach with a touch of butter

Zucchine fritte (V) 7
Fried courgettes

SALSE - Sauces

Green peppercorn/ Red Wine/ Chimichurri 3