



PIERLUIGI'S

FOR THE TABLE

Olive (V/VG) Sicilian Olives	4.5
Pane, aglio e olio (V/VG) Garlic bread with extra virgin olive oil	5
Pane, aglio e mozzarella (V) Garlic bread with melted mozzarella	7
Focaccia Trio (V/VG) Three styles of Focaccia: rosemary & sea salt, truffle infused and roasted cherry tomato	7

STARTER CONVIVIALE

Recommended to Share

Prosciutto e Bufala (GF) 30-month matured Parma ham & Buffalo mozzarella	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	18
Tartare di tonno con avocado (GF) Tuna tartare with avocado, shallots, lime juice and fresh red chilli	20
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	18
Calamari alla Siciliana (GF) Sautéed squid with a spicy tomato, anchovy, parsley & garlic sauce	18
Capesante (GF) King scallops pan fried with butter, garlic and white wine	18
Calamari fritti Deep-fried squid rings served with homemade tartare sauce	18
Funghi trifolati (V/GF) Mushrooms, garlic, parsley & butter	14

PASTA

LINGUINE	
Aragosta Lobster, wild clams, garlic, Datterini sauce and Lobster bisque	40
Gamberoni King prawns, garlic, chilli. Datterini sauce and Lobster bisque	34
Scoglio '94 The best seafood with a scallop on the side. A favourite since 1994.	34
Pesto Genovese (V/N) Basil pesto, garlic, pine-nuts, Pecorino and Parmesan cheese and extra virgin olive oil	24
RIGATONI	
Pasticciati con ragù Bolognese Slow-cooked prime beef ragù Bolognese, fresh cream and Parmesan cheese	24
Carbonara Smoked Guanciale, egg yolk and Parmesan cheese	24

MAIN

Grigliata di pesce (GF) Mix grill platter with the best fish and seafood the market offers served with roast potatoes	42
Branzino (GF) Grilled seabass fillet, drizzled with extra virgin olive oil and a splash of lemon juice *	35
Cotoletta Milanese Pan fried veal escalope Milanese style -add spaghetti with tomato sauce side portion	26 35
Petto di pollo al Balsamico (GF) Roasted chicken breast served with a silky Balsamico sauce *	26

SPAGHETTI

Polpette di vitello Veal meatballs in a rich tomato sauce	24
Pescatora King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	28
Vongole veraci Wild clams, white wine, garlic, parsley and extra virgin olive oil	28
Cacio e Pepe (V) Creamy sauce with Pecorino and black peppercorn	24

PENNE

Arrabbiata (V/VG) (spicy) Super traditional spicy tomato sauce with fresh chilli	22
Vodka Milano '94 Cotto ham, a splash of Vodka and a delicate cheese sauce	24

T-bone (GF) 600g 45 days dry-aged T-bone steak chargrilled and served sliced Tagliata style, drizzled with extra-virgin olive oil, served with chunky chips	65
Filetto di manzo alla griglia (GF) 240g grilled Aberdeen Angus fillet *	45
Scottadito d'agnello (GF) Char grilled lamb cutlets served with a Balsamico reduction *	35

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

TRADIZIONALI

Melanzane alla Parmigiana Oven-baked Aubergine slices layered with tomato sauce and Parmesan cheese	22
Gnocchi con crema ai formaggi (V) Potato dumplings with a delicate cheese sauce of tasty Dolcelatte, Pecorino Romano and Sardo	22
Gnocchi Margherita (V) Potato dumplings with tomato sauce, mozzarella and basil	22
Ravioli di Vitello Ravioli filled with veal and Parmesan cheese in a tomato sauce	26
Ravioli Ricotta e Spinaci Spinach and ricotta ravioli with melted butter, sage and Parmesan cheese	26

RISOTTI

Pescatora (GF) King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	28
Funghi (GF) Summer wild mushrooms, truffle oil, Parmesan cheese, a touch of butter and garlic	24
Risotto allo Zafferano '94 (GF) Classic Saffron Risotto Milanese style	22

SIDES

Roast Potatoes (V/VG)	6.5
Zucchine fritte (V) Fried courgettes	7
Broccolini (V/GF) dressed with garlic, chilli and extra virgin olive oil	7
Spinaci (V/GF) Wilted baby spinach with a touch of butter	7
Chunky Chips (VG)	6.5

SAUCES

Red wine/Chimichurri/Peppercorn	3
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