Dine in style at Pierluigi's
enjoying the essence of true Italian hospitality.

Let our Oste guide you through the menu
and
suggest the best Piatti for your table.

## For the table

**Olive** (V/VG) 6
Sicilian Olives

**Pane, aglio e olio** (V/VG) 6
Garlic bread with extra virgin olive oil

**Crostino alla mozzarella** (V) 8
Garlic bread with melted mozzarella

**Pane o Focaccia** (V/VG) 6
Selection of artisan bread
or
Focaccia
with sea salt and extra-virgin olive oil

## Antipasti Conviviali
Recommended to Share

**Carpaccio** (GF) 21
Thinly sliced fillet of beef topped with
Rocket leaves and Parmesan cheese shavings,
drizzled with a delicate mustard sauce

**Burrata e Datterini** (V/GF) 20
Jumbo Burrata **(250gr)** and Datterini tomatoes

**Tonno** (GF) 22
Sashimi grade Tuna tartare
on avocado drizzled with a lemon juice

**Gamberoni** (GF) 20
Butterflied king prawns sautéed in chilli,
garlic, butter and white wine

**Calamari fritti** 20
Crispy deep-fried squid
with homemade tartar sauce

**Capesante** (GF)) 20
King scallops pan fried
with butter, garlic and white wine

**Crostone ai Funghi** (V/GF) 17
Chestnut mushrooms
in a garlic, parsley and butter sauce
served on toasted sourdough bread

**Caprino** (V) 20
Grilled goat cheese,
roasted aubergine and caramelised onions
on soft Focaccia

## Pierluigi's favourites

**Linguine all'Aragosta** 60
One of our clients' favourite
Lobster, wild clams, garlic,
Datterini sauce and Lobster bisque
Signature Dish

**Fettuccine Tartufo** 40
Pasta ribbons tossed in a creamy
Cornishbutter and Parmesan sauce
Topped with Black truffle
**- extra Truffle MP**

**Risotto al Barolo** (GF) 31
Carnaroli rice mantecato
with Barolo wine,
Cornish butter and Parmesan cheese.
Topped with Dolcelatte cream

## Contorni & Salse

**Skinny Fries** (VG) 7

**Broccolini** (V/GF) 7

**Spinaci al Burro** (V/GF) 7

**Zucchine Fritte** (V) 7

**Chimichurri** (VG/GF) 3

**Green Peppercorn** (V) 3

## Primi Piatti
Pasta, Risotti & Gnocchi

**Linguine Scoglio '94** 36
The best seafood in a plum tomato and fresh chilli sauce
served with a Scallop on the side

**Linguine ai Gamberoni** 36
King prawns, garlic, chilli,
Datterini tomato sauce and
a tasty bisque

**Rigatoni Pasticciati Bolognese** 32
Slow-cooked prime beef ragú Bolognese style,
fresh cream and Parmesan cheese

**Spaghetti Polpette di Vitello** 30
Tender Veal meatballs
in a hearty San Marzano tomato sauce

**Spaghetti al Pesto** (V/N) 30
Basil pesto, garlic, pine-nuts, Pecorino and Parmesan cheese
and extra virgin olive oil

**Pennette Vodka** (V) 30
A 90's classic: tomato sauce,
touch of fresh cream and
a splash of Vodka

**Pennette Zingara** (V/N) 30
The tastiest vegetarian pasta
Black olives, basil pesto,
fresh chilli and tomato sauce

**Gnocchi** (V) 27
Potato dumplings
tossed in a delicate sage and butter sauce

**Ravioli di Vitello** 30
Daily-made Ravioli filled with veal and Parmesan cheese
coated in a rich tomato sauce

**Risotto Zucchine** (GF) 27
Carnaroli rice with a courgette cream,
Parmesan cheese and butter

## Alla Griglia

**Costata Toscana** (GF) 65
600gr 35 days dry-aged T-Bone steak
from Flock & Herd butchers
served Tagliata style with skinny fries

**Grigliata di pesce** (GF) 45
Mix grill platter with
the best fish and seafood
the market offers

**Rib-eye** (GF) 45
Char grilled 35 days dry-aged
juicy rib-eye
from Flock & Herd butchers
served with skinny fries

## Secondi Piatti
The great classics of traditional Italian cuisine

**Cotoletta Milanese** 42
Juicy on-the-bone Veal escalope
coated in a crispy breadcrumbs crust
Milanese style

**Involtino** (GF) 30
Pan-roasted Chicken supreme balotine
with a butter and herbs centre,
in a rich chicken stock reduction *

**Branzino** (GF) 34
Pan roasted fillet of sea bass
with extra virgin olive oil and
a splash of lemon juice *

**Scottadito d'agnello** (GF) 40
Succulent pan seared lamb cutlets
served with a lamb stock and
red wine reduction *

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

Vegetarian (V) Vegan (VG) Contains Nuts (N) Gluten Free (GF)
When placing your order please inform us of any food allergies & special dietary needs. We do our best to reduce the risk of cross-contamination, however, we cannot fully guarantee that the food on this premises will be free from allergens. Prices inclusive of VAT. Please note that a 15% service charge is added to the final bill