PIERLUIGI'S

Savour the night at Pierluigi's

Dine & Party in style
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) 7
Sicilian Olives

Pane, aglio e olio (V/VG) 8
Garlic bread with extra virgin olive oil

Crostino alla mozzarella (V) 10
Garlic bread with melted mozzarella

Pane o Focaccia (V/VG) 8
Selection of artisan bread
or
Focaccia with sea salt and extra-virgin olive oil

Pierluigi's favourites

Linguine all'Aragosta 65
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 butter and
Parmesan cheese sauce
Topped with Black truffle
- extra Truffle MP

Tequila Risotto Flambé 42
Carnaroli rice mantecato
with Cornish butter and Parmesan cheese.
Flambéed with a shot of Reposado Tequila
+15 with Azul Tequila

Antipasti Conviviali
Recommended to Share

Carpaccio 25
Thinly sliced fillet of beef topped with
Rocket leaves and Parmesan cheese shavings,
drizzled with a delicate mustard sauce

Burrata e Datterini (V/GF) 27
Jumbo Burrata (250gr) and Datterini tomatoes

Tonno (GF) 27
Sashimi grade Tuna tartare
on avocado drizzled with a lemon juice

Gamberoni (GF) 27
Butterflied king prawns sautéed in chilli,
garlic, butter and white wine

Calamari fritti 27
Crispy deep-fried squid
with homemade tartar sauce

Capesante (GF) 27
King scallops pan fried
with butter, garlic and white wine

Crostone ai Funghi (V/GF) 20
Chestnut mushrooms
in a garlic, parsley and butter sauce
served on toasted sourdough bread

Caprino (V) 25
Grilled goat cheese,
roasted aubergine and caramelised onions
on soft Focaccia

Primi Piatti
Pasta, Risotti & Gnocchi

Linguine Scoglio '94 42
The best seafood in a plum tomato and fresh chilli sauce
served with a Scallop on the side

Linguine ai Gamberoni 42
King prawns, garlic, chilli, Datterini tomato sauce and
Lobster bisque

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

Spaghetti Polpette di Vitello 36
Tender Veal meatballs
in a hearty San Marzano tomato sauce

Spaghetti al Pesto (V/N) 34
Basil pesto, garlic, pine-nuts, Pecorino and Parmesan
cheese and extra virgin olive oil

Pennette Vodka (V) 35
A 90's classic: tomato sauce,
touch of fresh cream and
a splash of Vodka

Pennette Zingara (V/N) 32
The tastiest vegetarian pasta
Black olives, basil pesto, fresh chilli and tomato sauce

Gnocchi (V) 30
Potato dumplings
tossed in a delicate sage and butter sauce

Ravioli di Vitello 35
Daily-made Ravioli filled with veal and Parmesan cheese
in a tomato sauce

Risotto Zucchine (GF) 29
Carnaroli rice with a courgette cream,
Parmesan cheese and butter

Secondi Piatti
The great classics of traditional Italian cuisine

Cotoletta Milanese 48
Juicy on-the-bone Veal escalope
coated in a crispy breadcrumbs crust Milanese style

Involtino (GF) 34
Pan-roasted Chicken supreme balotine with
a butter and parsley centre,
in a rich chicken stock reduction *

Branzino (GF) 39
Pan roasted fillet of sea bass with extra virgin olive oil
and a splash of lemon juice *

Scottadito d'agnello (GF) 46
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

Alla Griglia

Costata Toscana (GF) 70
600gr 35 days dry-aged T-Bone steak
from Flock & Herd butchers
served Tagliata style with skinny fries

Grigliata di pesce (GF) 49
Mix grill platter with the best fish and seafood
the market offers

Rib-eye (GF) 50
Char grilled 35 days dry-aged juicy rib-eye
from Flock & Herd butchers
served with skinny fries

Contorni & Salse

Skinny Fries 8 | Broccolini (V/GF) 8 | Spinaci al Burro (V/GF) 8 | Zucchine Fritte (V) 8 | Chimichurri (VG/GF) 4 | Green Peppercorn (V) 4

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