



PIERLUIGI'S

ZUPPE

(Available as Gluten Free without croutons)

Minestrone (V/VG) Seasonal vegetable soup with croutons	8
Zuppa di Pesce Seafood soup with croutons	12

ANTIPASTI

Pierluigi's Antipasto (GF) Selection of Italian cured meat and cheese <i>(Recommended for two)</i>	22
Burrata e Datterini (V/GF) Jumbo Burrata (250gr) and Datterini tomatoes <i>(Recommended for two)</i>	20
Salsiccia e fagioli Italian sausages and Borlotti beans in a rich tomato sauce	15
Carpaccio di manzo (GF) Thinly sliced fillet of beef topped with Parmesan shavings, drizzled with a delicate mustard sauce	19
Bruschetta al pomodoro (V/VG) Bruschetta with tomato concasse, extra virgin olive oil, garlic	9
Tricolore (V/GF) Avocado, beef tomato, Buffalo mozzarella and basil	13
Caprino alla griglia (V) Grilled goat cheese, roasted aubergine and caramelised onions on soft Focaccia	15
Tartare di Tonno con avocado (GF) Sushi grade Tuna tartare, avocado, lemon juice and fresh chilli	19
Gamberoni (GF) Butterflied king prawns sautéed in chilli and white wine	18
Calamari alla Siciliana (GF) Slow-cooked squid in a spicy tomato, anchovies, chilli parsley and garlic sauce	18
Calamari fritti Deep-fried squid and homemade tartar sauce	18
Capesante (GF) King scallops pan fried with butter, garlic and white wine	18
Gamberi in salsa rosa e avocado (GF) Prawn cocktail with avocado	15
Cozze alla Napoletana (GF) Mussels, San Marzano tomatoes, parsley, garlic and chilli	15
Funghi trifolati (V/GF) Mushrooms, garlic, parsley and butter	11

AL FORNO, RIPIENA E GNOCCHI

Parmigiana (V) Oven-baked Aubergine slices layered with tomato sauce and Parmesan cheese	19
Lasagna Oven-baked pasta sheets layered with beef ragù, béchamel and Parmesan cheese	19
Gnocchi ai formaggi (V) Potato dumplings with a delicate cheese sauce of Dolcelatte, Pecorino Romano and Pecorino Sardo	21
Gnocchi al Ragù' Potato dumplings with a slow-cooked prime beef ragù Bolognese	23
Ravioli Ricotta e Spinaci (V) Spinach and ricotta ravioli with melted butter, sage and Parmesan cheese	23
Ravioli di Vitello Ravioli filled with veal and Parmesan cheese in a tomato sauce	25

RISOTTI

Made with premium 1 year matured Italian Carnaroli rice Acquerello

Parmigiana (V/GF) with Parmesan cheese and butter:	20
Asparagi (V/GF) with Asparagus, Parmesan cheese and butter;	21
Pescatora (GF) King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	25
Vecchia Milano (GF) Saffron, Italian pork sausage, Parmesan cheese, butter and garlic	23

SUNDAY ROAST

(Available as Gluten Free without Yorkshire pudding)

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

(Also available as Gluten Free)

LINGUINE

Aragosta Lobster, wild clams, garlic, Datterini sauce and Lobster bisque	40
Gamberoni King prawns, garlic, chilli. Datterini sauce and Lobster bisque	32
Pesto Genovese (V/N) Basil pesto, garlic, pine-nuts, Pecorino and Parmesan cheese and extra virgin olive oil	19

TAGLIATELLE

Al ragu' Slow-cooked prime beef ragù Bolognese style	23
Al salmone Salmon flakes, fresh cream, white wine and butter	23

SPAGHETTI

Polpette di vitello Veal meatballs in a rich tomato sauce	23
Pescatora King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	25
Vongole veraci Wild clams, white wine, garlic, parsley and extra virgin olive oil	24
Carbonara Smoked Guanciale bacon, egg yolk and Parmesan cheese	19

PENNE

Arrabbiata (V/VG) (spicy) Super traditional spicy tomato sauce with fresh chilli	16
Zingara (V/N) Black olives, basil pesto, a touch of chilli and tomato sauce	18
Delicatezza (V/VG) Courgettes, aubergine, tomato sauce	18

RIGATONI

Salsiccia e Funghi Italian pork sausage, wild mushrooms, tomato sauce, Pecorino cheese	20
Amatriciana Smoked Guanciale bacon, plum tomato sauce and Roman Pecorino cheese	19

SECONDI PIATTI

Cotoletta Milanese Pan fried veal escalope Milanese style	26
-with a side of Spaghetti with tomato sauce	35
Branzino (GF) Grilled fillet of sea bass with extra virgin olive oil and a splash of lemon juice *	30
Pesce Spada (GF) Chargrilled swordfish steak drizzled with extra virgin olive oil *	30
Grigliata di pesce (GF) Mix grill platter with the best fish and seafood the market offers	39
Scottadito d'agnello (GF) Char grilled lamb cutlets *	34
Filetto di manzo alla griglia (GF) Grilled Aberdeen Angus fillet *	44
Controfiletto di manzo alla griglia (GF) Char-grilled Sirloin steak, 36days dry aged *	36
Petto di pollo al Balsamico (GF) Roasted chicken breast with a silky Balsamic vinegar reduction *	24
Fegato alla Veneziana (GF) Calf liver-Veneziana style: white wine, white onions and butter *	29
Fegato burro e salvia (GF) Calf liver panfried with butter and sage	29

* 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) Garlic bread with extra virgin olive oil	5
Pane, aglio e mozzarella (V) Garlic bread with melted mozzarella	7
Focaccia (V/VG)	6
Fagiolini all'aglio e olio (V/VG/GF) Steamed green beans dressed with garlic, extra virgin olive oil and Balsamic vinegar	7
Spinaci al Burro (V/GF) Wilted baby spinach with a touch of butter	7
Zucchine fritte (V) Fried courgettes	7
SALSE - Sauces Green peppercorn / Red Wine	3

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 13% service charge is added to the final bill