



PIERLUIGI'S

ZUPPE

(Available as Gluten Free without croutons)

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

ANTIPASTI

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| 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

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| 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

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| 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)

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| 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

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| 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

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

SPAGHETTI

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| 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

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| 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

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| 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

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| 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

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| 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