



PIERLUIGI'S

FOR THE TABLE

Olive (V/VG) Italian 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 Melone (GF) 30-month matured Parma ham with Cantaloupe melon	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 Salmone con avocado (GF) Scottish wild salmon tartare, avocado with chive, lime juice and fresh red chilli	18
Caprino Goat cheese salad with beetroot, poached pear, toasted brioche, mixed leaves topped with walnuts and a honey drizzle	18
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 and garlic sauce	18
Capesante (GF) King scallops pan fried with butter, garlic and white wine	18
Funghi trifolati (V) (GF) Mushrooms, garlic, parsley and 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	32
Pesto Genovese (V/N) Basil pesto, garlic, pine-nuts, Pecorino and Parmesan cheese and extra virgin olive oil	22
RIGATONI	
Al Ragú Pasticciati Slow-cooked prime beef ragú Bolognese style, fresh cream and Parmesan cheese	22
Carbonara Smoked Guanciale, egg yolk and Parmesan cheese	22

MAIN CONVIVIALE

Recommended to Share

Grigliata di pesce (GF) Mix grill platter with the best fish and seafood the market offers	36 per person
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MAIN

Cotoletta Milanese Pan fried veal escalope Milanese style -add spaghetti with tomato sauce side portion	26 35
Branzino (GF) Grilled Sea bass fillet, drizzled with extra virgin olive oil and a splash of lemon juice, served with roast potatoes	32
Salmone (GF) Pan-fried with a Mugnania sauce and roast potatoes	30

SAUCES

Red wine / Chimichurri / Peppercorn	3
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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	26
Vongole veraci Wild clams, white wine, garlic, parsley and extra virgin olive oil	26
Zingara (V/N) Black olives, basil pesto, a touch of chilli and tomato sauce	22
Cacio e Pepe (V) Creamy sauce with Pecorino and black peppercorn	20

Wagyu T-bone for 2 (GF) 550g Wagyu T-bone steak chargrilled and served sliced Tagliata style, drizzled with extra-virgin olive oil	40 per person
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Scottadito d'agnello (GF) Char grilled lamb cutlets served with a Balsamico reduction and roast potatoes	35
Filetto di manzo alla griglia (GF) Grilled Aberdeen Angus fillet and roast potatoes	42
Petto di pollo al Balsamico (GF) Roasted chicken breast served with a silky Balsamico reduction roast potatoes and a seasonal vegetable parcel drizzled with butter	26

TRADIZIONALI

Melanzane alla Parmigiana (V) Oven-baked Aubergine slices layered with tomato sauce and Parmesan cheese	19
Gnocchi con crema ai formaggi (V) Potato dumplings with a delicate cheese sauce of tasty Dolcelatte, Pecorino Romano and Pecorino 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 di Granchio Ravioli filled with crab meat with a light lemon sauce	28
Bis di Ravioli Enjoy both! Large portion of Veal Ravioli and Crab Ravioli.	32

RISOTTI

Pescatora (GF) King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	26
Funghi (V/GF) Summer wild mushrooms, Parmesan cheese, butter and garlic	22

SIDES

Roast Potatoes (V/VG)	6.5
Zucchine fritte (V) Fried courgettes	7
Broccolini & Green beans (V/GF) dressed with melted butter and topped with Parmesan cheese	8
Spinaci (V/GF) Wilted baby spinach with a touch of butter	7
Patate Dauphinoise (V/GF) Oven-baked potato layers topped with a garlic and cream sauce, finished au gratin	7.5