

# Pierluigi's at Home

Our most popular dishes and drinks delivered to your door

Vegetarian(V) Vegan(VG) May contain nuts(N)

## ANTIPASTI

Burrata e Datterini (V) Burrata mozzarella and Datterini tomatoes	£10.50
Prosciutto di Parma 36mesi Parma ham matured for 36months and Buffalo mozzarella	£12.50
Gamberi in salsa rosa e Avocado Prawn cocktail with Avocado	£11.50
Tricolore (V) Avocado, beef tomato, Buffalo mozzarella and basil	£10.50
Gamberoni al vino bianco Butterflied King prawns sautéed in a chilli and white wine sauce	£15.00
Funghi trifolati (V) Mushrooms, garlic, parsley and butter	£ 8.00
Calamari alla Siciliana Squid in a slow-cooked spicy tomato, anchovies, chilli, parsley and garlic sauce	£11.50
Bruschetta al pomodoro (V/VG) Char-grilled Ciabatta bread rubbed with extra virgin olive oil and garlic, topped with a fresh tomato concasse	£ 7.50

## RISOTTI

Made with premium 1 year matured Italian Carnaroli rice Acquerello

Risotto alla Pescatora Rice, mix seafood, extra virgin olive oil, garlic and a touch of tomato sauce	£18.50
Risotto ai Funghi (V) Rice, seasonal wild Mushrooms, butter, Parmesan, shallot and garlic	£15.00

## PASTA

Homemade pasta shapes

Penne Arrabbiata (V/VG) (spicy) Penne, tomato sauce, fresh red chilli, garlic and extra virgin olive oil. - add Chicken breast       £ 5.00	£10.50
Penne Delicatezza (V/VG) Penne, courgettes, aubergine, tomato sauce, garlic, extra virgin olive oil and basil	£11.50
Spaghetti al Pomodoro (V/VG) Spaghetti with a San Marzano tomato sauce, garlic and extra virgin olive oil	£10.50

Fettuccine alla Bolognese Egg pasta ribbons with slow-cooked beef ragu' Bolognese style	£15.50
Linguine ai Gamberoni Linguine with King prawns, extra virgin olive oil, garlic, chilli and a Lobster bisque	£25.00
Pennette al Pesto (V/N) Pennette with traditional Genovese pesto: basil, garlic, pine nuts, extra virgin olive oil, Pecorino and Parmesan cheese -add Chicken breast           £ 5.00	£11.50
Gnocchetti di Patate al Formaggio (V) Potato dumplings in a rich Italian cheeses sauce	£13.50
Ravioli Ricotta e Spinaci (V) Ravioli filled with Ricotta cheese, Parmesan, nutmeg and spinach tossed in a butter and sage sauce	£15.50
Ravioli di Carne Ravioli filled with veal and Parmesan cheese tossed in a rich tomato sauce	£16.00

## GRIGLIA E SECONDI PIATTI

Cotoletta alla Milanese Veal chop in breadcrumbs with pasta ribbons tossed in tomato sauce	£21.00
Involtino di Pollo Chicken breast rolled in bacon with sautéed potatoes	£18.00
Branzino al vino bianco Fillet of Seabass in light white wine sauce with sautéed potatoes	£25.00
Tagliata di Manzo con Rucola, Datterini e Parmigiano Sliced char-grilled Sirloin steak (USDA/grain fed) with Rocket salad, baby plum tomatoes and Parmesan cheese shavings	£27.00

## CONTORNI - Side dishes

Pane aglio (V/VG) Garlic bread	£ 3.50
Pane aglio e Mozzarella fusa (V) Garlic bread with melted mozzarella	£ 4.50
Focaccia al rosmarino (V/VG) Homemade soft Focaccia bread with rosemary and sea salt	£ 4.50
Insalata mista (V/VG) Mix leaves green salad	£ 5.00
Insalata di carciofi (V/VG) Grilled Artichokes salad with sun-dried tomatoes	£ 6.00
Verdure di stagione (V/VG) Seasonal vegetables sautéed with extra virgin oil and garlic	£ 5.50
Patate in padella (V/VG) Sautéed potatoes in extra virgin olive oil, rosemary and garlic	£ 5.00

## DOLCI e PASTICCERIA

Profiteroles al cioccolato	£ 6.50
Choux pastry balls filled with whipped cream, drizzled with chocolate sauce	
Tiramisu'	£ 6.50
Mascarpone cream, Marsala wine, Savoirdi biscuits soaked in coffee	
Torta di Mele	£ 6.50
Homemade apple tart: shortbread casing, creme patissiere, thinly sliced apple	

<b>BOLLICINE - Sparkling wine &amp; Champagne</b>	Bottle 75cl
NV Prosecco Brut DOC, Ca' Bolani, Friuli	£23.50
NV Rosato Brut Zonin 1821 Pink, Veneto	£23.50
NV Veuve Clicquot Brut	£65.00
NV Laurent Perrier Cuvee Rose'	£85.00

<b>BIANCHI - White wine</b>	Bottle 75cl
2018 Pinot Grigio DOC, Ca' Bolani, Friuli	£25.50
Elegant and well-structured with green apple notes and a clean finish	
2018 Sauvignon Blanc, Astrolabe, Marlborough New Zealand	£31.00
Stunning Sauvignon packed with notes of white peach, gooseberry, lime and lychee. A joy to drink as an aperitif and great with seafood and salads.	
2018 Chardonnay IGT Teresa Manara, Cantele, Salento Puglia	£30.50
Delightfully elegant with overflowing floral and fruit aromas. An eclectic wine which pairs with seafood, grilled chicken and vegetarian dishes	
2019 Gavi di Gavi DOCG, Cossetti, Piemonte	£32.00
It is a fruity wine with scents of green apples and lime	
2018 Vermentino DOC Etichetta Nera, Cantina Lunae, Liguria	£37.00
From 35 years old vines showcasing an elegant aroma with hints of wildflowers, Mediterranean herbs, ripe fruit and honey. A wine of great structure perfect with Seafood dishes.	

<b>ROSATI - Rose' wine</b>	Bottle 75cl
2018 Pinot Grigio DOC Blush, Zonin, Veneto	£23.00
Pale pink, notes of white peach and citrus. Elegant in flavour	
2019 Whispering Angel, Château d'Esclans, Cote de Provence	£41.00
Notes of pink grapefruit, red berries and citrus. Sunny and light.	

<b>ROSSI - Red wine</b>	Bottle 75cl
2018 Morellino di Scansano DOCG, Fattoria Pupille, Maremma Toscana	£26.00
Cherry and red currant notes. Juicy Sangiovese with well-balanced tannins. A joy to drink	
2016 Chianti Classico DOCG, Castello d'Albola, Toscana	£29.50
Ruby red tending to garnet, it is elegant with delicate scents of violet	
2017 Primitivo DOC Sasseo, Masseria Altemura, Puglia	£31.00
Full bodied wine with intense earthy bouquet and hints of plums	
2015 Vino Nobile di Montepulciano DOCG Riserva, Carpineto, Toscana	£40.00
Sangiovese and Canaiolo matured for over three year to create a smooth, fine red.	
2016 Amarone della Valpolicella DOC, Zonin Veneto	£55.00
Big and bold with black cherry and plum flavours	

## ACQUA E BIBITE - Soft Drinks

Still/Sparkling 75cl bottle	£ 2.50
Coke/Diet Coke 33cl bottle	£ 2.50
Aranciata San Pellegrino 33cl can	£ 2.50
Limonata San Pellegrino 33cl can	£ 2.50

## BIRRE - Beers

Peroni Nastro Azzurro 33cl bottle	£ 4.00
Birra Moretti 33cl bottle	£ 4.00