PIERLUIGI'S

FOR THE TABLE

Olive (V/VG) 5
Sicilian Olives.

Pane, aglio e olio (V/VG) 6
Garlic bread with extra virgin olive oil

Pane, aglio e mozzarella (V) 8
Garlic bread with melted mozzarella

Focaccia Trio (V/VG) 9
Three styles of Focaccia: rosemary & sea salt, truffle infused and roasted cherry tomato

STARTER CONVIVIALE

Recommended to Share

Prosciutto e Bufala (GF) 20
30-month matured Parma ham & Buffalo mozzarella

Burrata e Datterini (V/GF) 22
Jumbo Burrata **(250gr)** and Datterini tomatoes

Carpaccio di manzo (GF) 19
Thinly sliced fillet of beef topped with Parmesan shavings, drizzled with a delicate mustard sauce

Tartare di Tonno con avocado (GF) 22
Tuna tartare with avocado, shallots chive, lime juice and red chilli

Caprino (V) 19
Grilled goat cheese, roasted aubergine and caramelised onions on soft Focaccia

Gamberoni al vino bianco (GF) 19
Butterflied king prawns sautéed in chilli and white wine

Calamari alla Siciliana (GF) 19
Sautéed squid with a spicy tomato, anchovy, parsley and garlic sauce

Capesante (GF) 19
King scallops pan fried with butter, garlic and white wine

Calamari Fritti 19
Deep-fried squid rings served with homemade tartare sauce

PASTA

LINGUINE

Aragosta 42
Lobster, wild clams, garlic, Datterini sauce and Lobster bisque

Gamberoni 36
King prawns, garlic, chilli. Datterini sauce and Lobster bisque

Scoglio '94 34
The best seafood with a scallop on the side. A favourite since 1994.

Pesto Genovese (V/N) 30
Basil pesto, garlic, pine-nuts, Pecorino and Parmesan cheese and extra virgin olive oil

RIGATONI

Pasticciati con ragù Bolognese 30
Slow-cooked prime beef ragù Bolognese, fresh cream and Parmesan cheese

Carbonara 29
Smoked Guanciale, egg yolk and Parmesan cheese

SPAGHETTI

Polpette di vitello 30
Veal meatballs in a rich tomato sauce

Pescatora 32
King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley

Vongole veraci 32
Wild clams, white wine, garlic, parsley and extra virgin olive oil

Cacio e Pepe (V) 29
Creamy sauce with Pecorino and black peppercorn

PENNE

Arrabbiata (V/VG) (spicy) 24
Super traditional spicy tomato sauce with fresh chilli

Vodka Milano '94 29
Cotto ham, a splash of Vodka and a delicate cheese sauce

TRADIZIONALI & RISOTTI

Melanzane alla Parmigiana (V) 26
Oven-baked Aubergine slices layered with tomato sauce and Parmesan cheese

Gnocchi con crema ai formaggi (V) 29
Potato dumplings with a delicate cheese sauce of tasty Dolcelatte, Pecorino Romano and Pecorino Sardo

Gnocchi Margherita (V) 29
Potato dumplings with tomato sauce, mozzarella and basil

Ravioli di Vitello 30
Ravioli filled with veal and Parmesan cheese in a tomato sauce

Ravioli Ricotta e Spinaci (V) 30
Spinach and ricotta ravioli with melted butter, sage and Parmesan cheese

Risotto Pescatora (GF) 32
King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley

Risotto ai Funghi (GF) 30
Wild mushrooms, truffle oil, Parmesan cheese, a touch of butter and garlic

Risotto allo Zafferano '94 (GF) 30
Classic Saffron Risotto Milanese style

MAIN

Grigliata di pesce (GF) 42
Mix grill platter with the best fish and seafood the market offers served with roast potatoes

Cotoletta Milanese 30
Pan fried veal escalope Milanese style
-add spaghetti with tomato sauce side portion 38

Branzino (GF) 35
Grilled Seabass fillet, drizzled with extra virgin olive oil and a splash of lemon juice *

Scottadito d'agnello (GF) 40
Char grilled lamb cutlets served with a Balsamico reduction *

T-bone (GF) 65
600g 45 days dry-aged T-bone steak chargrilled and served sliced Tagliata style, drizzled with extra-virgin olive oil, served with chunky chips

Filetto di manzo alla griglia (GF) 46
240g grilled Aberdeen Angus fillet *

Petto di pollo al Balsamico (GF) 30
Roasted chicken breast served with a silky Balsamico reduction *

* served with roast potatoes and a seasonal vegetable parcel drizzled with butter and topped with Parmesan cheese

SIDES

Roast Potatoes (V/VG) 7

Zucchine fritte (V) 7
Fried courgettes

Spinaci (V/GF) 7
Wilted baby spinach with a touch of butter

Broccolini (V/GF) 7
dressed with garlic, chilli and extra virgin olive oil

Chunky Chips (V/VG) 7

SAUCES

Red wine / Chimichurri / Peppercorn 3

Vegetarian (V) Vegan (VG) Contains Nuts (N) Gluten Free (GF) If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. 15% service charge will be added to your final bill. Prices include VAT