



PIERLUIGI'S

## FOR THE TABLE

<b>Olive (V/VG)</b> Italian Olives.	4.5
<b>Pane, aglio e olio (V/VG)</b> Garlic bread with extra virgin olive oil	5
<b>Pane, aglio e mozzarella (V)</b> Garlic bread with melted mozzarella	7
<b>Focaccia Trio (V/VG)</b> Three styles of Focaccia: rosemary & sea salt, truffle infused and roasted cherry tomato	7

## STARTER CONVIVIALE

Recommended to Share

<b>Prosciutto e Melone (GF)</b> 30-month matured Parma ham & Cantaloupe melon	20
<b>Burrata e Datterini (V/GF)</b> Jumbo Burrata (250gr) and Datterini tomatoes	22
<b>Carpaccio di manzo (GF)</b> Thinly sliced fillet of beef topped with Parmesan shavings, drizzled with a delicate mustard sauce	18
<b>Tartare di tonno con avocado (GF)</b> Tuna tartare with avocado, shallots, lime juice and fresh red chilli	20
<b>Caprino (V)</b> Grilled goat cheese, roasted aubergine and caramelised onions on soft Focaccia	19
<b>Gamberoni al vino bianco (GF)</b> Butterflied king prawns sautéed in chilli and white wine	18
<b>Calamari alla Siciliana (GF)</b> Sautéed squid with a spicy tomato, anchovy, parsley & garlic sauce	18
<b>Capesante (GF)</b> King scallops pan fried with butter, garlic and white wine	18
<b>Calamari fritti</b> Deep-fried squid rings served with homemade tartare sauce	18
<b>Funghi trifolati (V/GF)</b> Mushrooms, garlic, parsley & butter	14

## PASTA

<b>LINGUINE</b>	
<b>Aragosta</b> Lobster, wild clams, garlic, Datterini sauce and Lobster bisque	40
<b>Gamberoni</b> King prawns, garlic, chilli. Datterini sauce and Lobster bisque	34
<b>Pesto Genovese (V/N)</b> Basil pesto, garlic, pine-nuts, Pecorino and Parmesan cheese and extra virgin olive oil	24

## RIGATONI

<b>Pasticciati con ragù Bolognese</b> Slow-cooked prime beef ragù Bolognese, fresh cream and Parmesan cheese	24
<b>Carbonara</b> Smoked Guanciale, egg yolk and Parmesan cheese	23

## MAIN

<b>Grigliata di pesce (GF)</b> Mix grill platter with the best fish and seafood the market offers served with roast potatoes	42
<b>Branzino (GF)</b> Grilled seabass fillet, drizzled with extra virgin olive oil and a splash of lemon juice *	35
<b>Cotoletta Milanese</b> Pan fried veal escalope Milanese style -add spaghetti with tomato sauce side portion	26 35
<b>Petto di pollo al Balsamico (GF)</b> Roasted chicken breast served with a silky Balsamico sauce *	26

## SPAGHETTI

<b>Polpette di vitello</b> Veal meatballs in a rich tomato sauce	24
<b>Pescatora</b> King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	28
<b>Vongole veraci</b> Wild clams, white wine, garlic, parsley and extra virgin olive oil	28
<b>Zingara (V/N)</b> Black olives, basil pesto, a touch of chilli and tomato sauce	24
<b>Cacio e Pepe (V)</b> Creamy sauce with Pecorino and black peppercorn	23

<b>T-bone (GF)</b> 500g 45 days dry-aged T-bone steak chargrilled Served sliced Tagliata style, drizzled with extra-virgin olive oil, with a side of chunky chips	50
<b>Scottadito d'agnello (GF)</b> Char grilled lamb cutlets served with a Balsamico reduction *	35
<b>Filetto di manzo alla griglia (GF)</b> Grilled Aberdeen Angus fillet *	45

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

## TRADIZIONALI

<b>Melanzane alla Parmigiana (V)</b> Oven-baked Aubergine slices layered with tomato sauce and Parmesan cheese	22
<b>Gnocchi con crema ai formaggi (V)</b> Potato dumplings with a delicate cheese sauce of tasty Dolcelatte, Pecorino Romano and Sardo	22
<b>Gnocchi Margherita (V)</b> Potato dumplings with tomato sauce, mozzarella and basil	22
<b>Ravioli di Vitello</b> Ravioli filled with veal and Parmesan cheese in a tomato sauce	26
<b>Ravioli Ricotta e Spinaci (V)</b> Spinach and ricotta ravioli with melted butter, sage and Parmesan cheese	26

## RISOTTI

<b>Pescatora (GF)</b> King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	28
<b>Funghi (V/GF)</b> Wild mushrooms, truffle oil, Parmesan cheese, a touch of butter and garlic	24

## SIDES

<b>Roast Potatoes (V/VG)</b>	6.5
<b>Zucchine fritte (V)</b> Fried courgettes	7
<b>Broccolini (V/GF)</b> dressed with melted butter and topped with Parmesan cheese	7
<b>Spinaci (V/GF)</b> Wilted baby spinach with a touch of butter	7
<b>Chunky Chips (V/VG)</b>	6.5

## SAUCES

<b>Red wine/Chimichurri/Peppercorn</b>	3
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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