

ZUPPE

Minestrone (V/VG)	7.50
Seasonal vegetable soup with croutons	
Zuppa di Pesce	10.50
Seafood soup with croutons	

ANTIPASTI

Pierluigi’s antipasto (for two to share)	20.00
Selection of Italian cured meat and cheese	
Carpaccio di manzo	15.00
Thin slices of fillet of beef topped with Parmesan shavings, drizzled with a delicate mustard sauce	
Bruschetta al pomodoro (V/VG)	8.50
Traditional bruschetta with Datterini tomato concasse, extra virgin olive oil, garlic	
Burrata, Datterini e olive nere (V)	12.00
Burrata mozzarella, roasted Datterini tomatoes and black olive powder	
Prosciutto di Parma 36 mesi	13.00
Parma ham matured for 36 months	
Tricolore (V)	12.00
Avocado, beef tomato, Buffalo mozzarella and basil	
Funghi trifolati (V)	8.50
Mushrooms, garlic, parsley and butter	
Caprino alla griglia (V)	12.00
Grilled goat cheese, roasted aubergine and caramelised onions	
Salciccia e fagioli	12.00
Slow cooked Italian sausages and Borlotti beans in a rich tomato sauce	
Gamberoni al vino bianco	15.00
Butterflied king prawns sautéed in chilli and white wine	
Calamari alla Siciliana	13.00
Squid slow-cooked in a spicy tomato with anchovies, chilli parsley and garlic	
Calamari fritti	13.00
Deep-fried squid and homemade tartar sauce	
Capesante	16.00
King scallops pan fried with butter, garlic and white wine	
Gamberi in salsa rosa e avocado	12.00
Prawn cocktail with avocado	
Cozze marinara	12.00
Mussels, white wine parsley lemon	



PIERLUIGI’S

AL FORNO, RIPIENA E GNOCCHI

Melanzane alla Parmigiana (V)	15.00
Oven-baked Aubergine slices layered with tomato sauce and Parmesan cheese	
Lasagna al ragu’	16.00
Oven-baked pasta sheets layered with beef ragú, béchamel and Parmesan cheese	
Gnocchi gamberoni e zucchine	25.00
Potato dumplings with prawns, courgettes and mini plum tomatoes.	
Gnocchi burro e salvia (V)	16.00
Potato dumplings with a butter and sage sauce	
Ravioli ricotta e spinaci (V)	19.00
Ravioli filled with Ricotta and Parmesan cheese, spinach and nutmeg in a butter and sage sauce	
Ravioli di carne	21.00
Ravioli filled with veal and Parmesan cheese in a tomato sauce	

RISOTTI

Made with premium 1 year matured Italian Carnaroli rice Acquerello

Funghi Porcini e olio tartufato (V)	18.00
Porcini mushrooms, Parmesan cheese, butter drizzled with truffle oil	
Pescatora	20.00
King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	
Vecchia Milano	18.00
Saffron, Italian pork sausage, Parmesan cheese, butter and garlic	

SUNDAY ROAST

Arrosto di manzo	21.00
Traditional Sunday roast: 36days dried aged Sirloin fillet served with roast potatoes, market vegetables, gravy and Yorkshire pudding	

PASTA

LINGUINE	
Aragosta	35.00
Lobster, wild clams, garlic, Datterini sauce and Lobster bisque	
Gamberoni	30.00
King prawns, garlic, chilli. Datterini sauce and Lobster bisque	
Pesto Genovese (V/N)	16.00
Basil pesto, garlic, pine-nuts, Pecorino and Parmesan cheese and extra virgin olive oil	

TAGLIATELLE

Al ragú Bolognese	18.00
Slow-cooked prime beef ragú Bolognese style	
Al salmone	16.00
Salmon flakes, fresh cream, white wine and butter	

SPAGHETTI

Polpette di vitello (N)	20.00
Veal meatballs in tomato sauce drizzled with basil pesto	
Pescatora	20.00
King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley	
Vongole veraci	18.00
Wild clams, white wine, garlic, parsley and extra virgin olive oil	
Carbonara	16.00
Smoked Guanciale bacon, egg yolk and Parmesan cheese	

PENNE

Arrabbiata (V/VG) (spicy)	13.00
Super traditional spicy tomato sauce with fresh chilli	
Zingara (V/N)	14.00
Black olives, basil pesto and tomato sauce	
Delicatezza (V/VG)	14.00
Courgettes, aubergine, tomato sauce	

RIGATONI

Rossi (V/N)	16.00
Roasted sweet red pepper sauce, pine nuts and smoked ricotta	
Salsiccia e Funghi	18.00
Italian pork sausage, wild mushrooms, tomato sauce, Pecorino cheese	
Verdi e Gialli	18.00
Saffron, courgettes, bacon and a touch of fresh cream	

SECONDI PIATTI

Cotoletta Milanese	30.00
Pan fried on the bone veal chop Milanese style with spaghetti in tomato sauce	
Branzino	30.00
Fillet of sea bass grilled or Mugnaia in white wine sauce served with potatoes and steamed vegetable parcel	
Salmone al cartoccio	26.00
Oven baked fillet of salmon with new potatoes and Taggiasche olives on a roasted sweet pepper coulis	
Grigliata di pesce mista	32.00
Mixed grilled fish: salmon, king prawn, cod, scallop and squid	
Scottadito d’agnello	30.00
Char grilled lamb cutlets chargrilled served with potatoes, steamed vegetable parcel and gremolata	
Filetto di manzo alla griglia	35.00
Grilled Aberdeen Angus fillet (250gr) served with potatoes and steamed vegetable parcel	
Controfiletto di manzo alla griglia	32.00
Grilled Sirloin steak 36days dry aged served with potatoes and steamed vegetable parcel	
Petto di pollo al Balsamico	22.00
Roasted chicken breast served with a silky Balsamic vinegar reduction, potatoes and steamed vegetable parcel	
Fegato alla Veneziana	26.00
Calf liver panfried Veneziana style: white wine, onions and butter served with potatoes and steamed vegetable parcel	
Fegato burro e salvia	26.00
Calf liver panfried butter and sage served with potatoes and steamed vegetable parcel	

CONTORNI - Side dishes

Pane, aglio e olio (V/VG)	4.50
Garlic bread with extra virgin olive oil	
Pane, aglio e mozzarella (V)	4.50
Garlic bread with melted mozzarella	
Focaccia (V/VG)	4.50
Homemade soft Focaccia bread	
Fagiolini all’aglio e olio (V/VG)	5.00
Steamed green beans dressed with garlic, extra virgin olive oil and a touch of balsamic vinegar	
Cavolfiore gratinato al formaggio (V)	5.00
Baked cauliflower in rich cheese sauce	
Zucchine fritte (V)	6.00
Fried courgettes	

SALSE - Sauces

Green peppercorn, Red wine	2.00
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Vegetarian (V) Vegan (VG) Contains Nuts (N).

Before placing your order please inform our staff of any food allergies and 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 are inclusive of VAT. Please note that a discretionary 13% service charge will be added to your bill.