



PIERLUIGI'S

Antipasto Conviviale
Starters served to share

Focaccia

Pillowy Focaccia bread topped with
black olives and sundried tomatoes

Carpaccio di Manzo

Thin slices of fillet of beef topped with Parmesan shavings,
drizzled with a delicate mustard sauce

Gamberoni

Butterflied king prawns sautéed with chilli, garlic and white wine sauce

Burrata e Datterini (v)

Burrata mozzarella and roasted Datterini tomatoes

Main

Gnocchi al Ragu'

Potato dumplings with a slow-cooked beef ragu' Bolognese style

or

Linguine all'Aragosta

(£10.00 supplement)

Linguine with Lobster, wild clams, lobster bisque, garlic,
chilli and Datterini tomato sauce

or

Branzino al vino bianco

Grilled wild sea bass fillet served with a white wine sauce,
sautéed potatoes and steamed market vegetables
drizzled with butter sauce

or

Ravioli Ricotta e Spinaci (v)

Homemade Ravioli filled with Ricotta and Parmesan cheese,
spinach and a touch of nutmeg
in a butter and sage sauce

or

Controfiletto di Manzo alla griglia

(£10.00 supplement)

Grilled Sirloin steak 36days dry aged served 'Tagliata' style with
rocket salad topped with Parmesan cheese shavings and
roasted cherry tomatoes

Dolci di Pierluigi

Selection of our most popular homemade desserts
Served to share

Menu
50.00