

Acqua Fresca

BY PILU

Aperitivi

		MEMBERS	GUESTS
SEASONAL BELLINI	Seasonal fruit puree & Prosecco	15	17
APEROL SPRITZ	Aperol, Prosecco, Orange	15	17
ACQUAFRESCA SPRITZ	Hendricks Gin, Elderflower, Lime, Prosecco	15	17
CLASSIC NEGRONI	Campari, Four Pillars Gin, Tamburnin Rosso	15	17
PILU NEGRONI	Maidenii Vermouth, Okar, Archie Rose Gin	15	17
AMERICANO	Campari, Vermouth Rosso, Soda	15	17
PROSECCO	Il Follo NV, glass	8	9

Pizza

		MEMBERS	GUESTS
MARGHERITA	Tomato, fior di latte & basil	20	23
MELANZANE	Tomato, fior di latte, eggplant, candied tomatoes & Parmigiano	20	23
GAMBERI	Tomato, fior di latte, prawns, zucchini flowers & chilli oil	24	27
COTTO	Tomato, fior di latte, smoked ham & sauteed mushrooms	20	23
PICCANTE	Tomato, fior di latte, salami, n'duja, guanciale & caramelised onions	24	27
PATATINE	Tomato, fior di latte & hot chips	20	23
NAPOLI	Tomato, anchovies, capers & black olives (no cheese)	20	23
PARMA	Tomato, buffalo mozzarella, prosciutto 'Principe', rocket & Parmigiano	24	27
BIANCA - NO TOMATO:			
BOTTARGA	Fior di latte, potato, bottarga & artichokes	24	27
FORMAGGI	Fior di latte, buffalo ricotta, gorgonzola dolce & Italian greens	20	23

"All of our pizze are made with stoneground durum, spelt and semolina flours imported from Sardinia. Our dough is leavened for an average of 48 hours for taste and digestibility", Giovanni Pilu.

AntiPasti & Snacks

		MEMBERS	GUESTS
SCHIACCIATA	Garlic schiacciata & Pilu olive oil	5	6
OLIVES	Olives - marinated & warmed	5	6
CANNELLINI DIP	Cannellini & macadamia dip, bottarga & fried carasau	8	9
BRUSCHETTA	Sicilian anchovies & marinated tomato bruschetta	14	16
MORTADELLA	Mortadella, chickpea focaccia & pickled fennel (per piece)	8	9
PROSCIUTTO	Prosciutto di Parma 'Principe' & Parmigiano with Carasau	20	23
SALUMI	Selection of artisan salumi, olives & grissini	24	27
KINGFISH CRUDO	Hiramasa Kingfish crudo, radish, fennel & lemon dressing	20	23
VITELLO TONNATO	Thinly sliced veal, creamy tuna, rocket & fried capers	20	23
BURRATA	Burrata, candied tomatoes, black olives & garlic crostini	20	23
RICE SUPPLI	Rice suppli filled with mozzarella with puttanesca sauce (2 each)	8	9
ZUCCHINI FLOWERS	Zucchini flowers filled with potato, smoked scamorza with spicy tomato (2 each)	12	14
CALAMARI	Calamari fritti and zucchini chips with chilli aioli	23	26
OCTOPUS	Braised octopus, potatoes, tomato & black olives	18	20
MEATBALLS	Italian meatballs, mozzarella, soft polenta & tomato	18	20

Pasta

		MEMBERS	GUESTS
MALLOREDDUS	Sardinian pasta, pork sausage ragu, tomato & Pecorino	24	27
MACCHERONCINI	Saffron maccheroncini, braised lamb shoulder, lemon & Parmigiano	24	27
SPAGHETTONI	Wholmeal spaghettoni alla carbonara	24	27
TAGLIOLINI	Tagliolini with mussels, tomato & chilli	24	27
GNOCCHI	Pumpkin gnocchi, burnt butter, sage & truffle Pecorino	24	27

Mains

		MEMBERS	GUESTS
VEAL	Cotoletta di vitello - Parmesan crumbed veal with Italian slaw	32	37
CHICKEN	Free range chicken cacciatore, tomato, peppers, mushrooms & olives	28	31
BABY SNAPPER	Whole baby snapper, green olives & Vernaccia	34	37
EGGPLANT	Baked eggplant parmigiana	22	25

Sides and Salads

		MEMBERS	GUESTS
SALAD	Crunchy leaf salad with goat's cheese & pepita seeds	11	13
BROCCOLINI	Broccolini with crispy salumi pangratatto	11	13
PUMPKIN	Spiced roasted pumpkin	11	13
CHIPS	Fat cut chips with rosemary & Olsson sea salt	11	13

Dolce

		MEMBERS	GUESTS
TIRAMISU	Giovanni's tiramisu	15	17
ZEPPOLE	Donut balls with vanilla custard	15	17
CREMA CATALANA	Crema catalana with savoiardi biscuits	15	17
CROSTATA	Seasonal fruit & ricotta crostata	15	17
AFFOGATO	Affogato (no alcohol)	10	12
AFFOGATO MIRTO	Affogato with chocolate mirto liqueur	16	18
GELATO	Gelato - from the cart (per scoop)	5	6
CHEESES	Selection of Italian cheeses (each)	15	17