



Pilana

menu



Diurna

Antipasti / Starters

Soup <i>Homemade soup of the day</i>	£3.60
Garlic bread v <i>Two pieces of Italian bread with garlic butter</i>	£3.00
Garlic bread with cheese v <i>Two pieces of garlic bread topped with mozzarella cheese</i>	£3.60
Bruschetta v <i>Two pieces of garlic bread topped with fresh tomatoes, basil and olive</i>	£3.80
Olive marinate v <i>Black & green olives marinated in garlic, olive oil and herbs</i>	£3.60
Garlic mushroom v <i>Sautéed mushrooms in garlic butter and white wine</i>	£3.90
Caprese v <i>Mozzarella balls, tomatoes, fresh basil decorated with balsamic glaze and cracked black pepper</i>	£4.20
Melon e prosciutto <i>Melon and Parma ham</i>	£5.20
Gamberoni <i>Four King prawns in shell cooked with lemon, garlic and white wine</i>	£6.80
Gamberoni grande <i>Six King prawns in shell cooked with lemon, garlic and white wine</i>	£8.90
Salmon affumicato <i>Fresh Scottish smoked salmon dressed with olive oil and lemon juice on a bed of greens</i>	£6.60
Cozze alla panna <i>Half shell mussel cooked in garlic onion, white wine and cream topped with crushed black pepper corns</i>	£6.60
Insalata di mare <i>Fresh mixed seafood with olive oil and fresh herbs on a bed of greens and touch of lemon juice</i>	£6.60
Rucola & parmigiano vn <i>Rocket and shaved parmesan, pine kernels, croutons topped with crushed black pepper and balsamic olive oil</i>	£4.30
House special salad v (serves two) <i>Mixed greens, tomatoes, cucumber, shaved parmesan, croutons, olives, artichoke hearts topped with balsamic oil and crushed black pepper</i>	£5.50
Chicken salad <i>House special salad topped with grilled chicken breast</i>	£8.60

Pasta / Risotto

(Choice of: Risotto, Penne, Taglietti and Spaghetti)

Campagnola	£9.60
<i>Pasta cooked with onions, mushrooms, sun dried tomatoes, cooked in fresh cream, white wine and tomato sauce, garnished with Parma ham</i>	
Bolognese	£9.60
<i>Fresh minced beef cooked with tomato sauce, red wine and herbs</i>	
Salmone	£9.60
<i>Smoked salmon, onions, dolce latte cheese, cooked in white wine and cream</i>	
Pollo	£9.60
<i>Chicken breast pieces with onion, mixed peppers and mushroom, cooked in tomato sauce, cream and white wine</i>	
Arrabiata v	£8.80
<i>Onion, garlic, fresh olives cooked in tomato sauce, chili and white wine</i>	
Funghi v	£8.80
<i>Mushrooms, wild mushrooms, onions, parmesan cheese, cream and white wine</i>	
Di mare	£10.90
<i>Mixed sea food, cooked with garlic and onion in white wine and tomato sauce</i>	
Panzerotti v	£8.80
<i>Pancakes filled with ricotta, parmesan cheese and spinach topped with tomato sauce and mozzarella</i>	
Lasagna	£9.90
<i>Layers of pasta with Bolognese and white sauce topped with mozzarella cheese</i>	
Carbonara	£9.60
<i>Smoked bacon, onions, parmesan cheese, egg yolk, crushed peppers, cooked in white wine and cream</i>	
Gamberoni	£10.90
<i>King prawns, garlic, white wine, tomato sauce and hint of chili</i>	
Piano special n	£10.90
<i>King prawns, onions, garlic, green and red pepper with pesto cooked in olive oil and white wine</i>	
Vegetarian v	£8.80
<i>Olive, mixed vegetables, sun dried tomatoes, mushrooms, garlic, fresh basil, white wine, cream and tomato sauce</i>	

Polli / Chicken

(Served with fresh vegetables and sautéed potatoes)

Pollo al formaggio

£13.00

Chicken breast cooked in onion, bacon, dolce latte cheese, white wine, cream, served on a bed of spinach

Pollo al salmone

£14.00

Chicken breast cooked with onions, sun dried tomatoes, white wine, dolce latte cheese, cream and covered with sliced smoked salmon

Pollo rustico

£13.50

Chicken breast cooked in mushroom, sun dried tomatoes, wild mushrooms, juniper berries, rose-mary in white wine and tomato sauce

Pollo ala senape

£13.00

Chicken breast cooked in onions, white wine, cream, Dijon mustard and tarragon

Pollo al limone

£13.00

Chicken breast cooked with onions, white wine, lemon juice, fresh sage and fresh tarragon

Filetti / Beef

(Served with fresh vegetables and sautéed potatoes)

Medaglioni al chianti

£18.90

Grilled medallions of fillet steak topped with Chianti sauce (fresh mushroom, wild mushroom, red wine and onions)

Fillet alla rucola

£18.90

Grilled medallions of fillet steak served with fresh mushrooms, wild mushrooms, onions and white wine topped with rocket leaves and parmesan flakes

Filleteo alla favorita

£18.90

Grilled fillet steak stuffed with pate wrapped in smoked bacon served with caramelised onion in rich port sauce

Filleteo al pepe

£18.90

Grilled fillet steak cooked with crushed peppercorns, brandy and cream

Filleteo dolce latte

£18.90

Grilled fillet steak cooked with onions, smoked bacon, dolce latte cheese, port and cream

Filleteo diane

£18.90

Grilled fillet cooked with mushrooms, onion, Dijon mustard, red wine, brandy, cream and parsley

Filleteo grigla

£18.90

Plain grilled fillet cooked to your liking

Stroganoff

Beef stroganoff (suggested with risotto or fries) £14.00
Strips of fillet steak cooked in onion, garlic, mushroom, vodka, cream and paprika

Pollo stroganoff (suggested with risotto or fries) £12.00
Chicken breast pieces cooked in onion, garlic, mushroom, vodka, cream and paprika

Pesce / Fish

(Served with fresh vegetables and sautéed potatoes)

Salmon al pepe £13.90
Filet of salmon cooked with crushed black peppercorns, white wine and cream sauce

Salmon alla panna £13.90
Fillet of salmon cooked with onions, sun dried tomatoes, white wine and cream

Salmon dijonese £13.90
Fillet of salmon cooked with onions, Dijon mustard, tarragon, white wine and cream

Branzino alla salvia & rosmarino £14.90
Fillet of sea bass cooked with fresh sage, tarragon, rosemary, lemon grass in butter and white sauce

Branzino alla mandorla £14.90
Fillet of sea bass cooked in flaked almond, lemon grass, white wine and butter sauce

Gamberoni £17.90
Seven succulent king prawns cooked in white wine and lemon sauce on the bed creamy risotto

Extras

Portion of fries £2.20

Small side salad £3.20

Portion of vegetables £2.20

**Please inform us of any food allergies*

**All gratuities and tips are fully distributed to our employees*

**All the major credit cards: American express, visa, master card are accepted for payments of more than £15.00*

V: Vegetarian N: Contain nuts



