

PELEGRINI

CAFFÈ E RISTORANTE
ITALIANO

STUZZICHINI

Artisan Bread, Extra Virgin Olive Oil and Balsamic Vinegar (V) £4.95
Add mixed olives for £1.50

Marinated Puglian Mixed Olives £4.50

FOCACCE AND BRUSCHETTE

Focaccia Rosmarino £3.95
Rosemary, garlic olive oil and sea salt

Focaccia Sugo £4.50
Chef Massimo's oregano pomodoro sauce

Focaccia Positano £6.95
Parma ham, rocket, parmesan shavings, garlic olive oil and sea salt

Bruschetta Pomodoro £4.95
Garlic grazed bruschetta, cherry tomatoes, basil and EVOO
Add Italian anchovy fillets for £2

Bruschetta Signor Pellegrini £6.95
Garlic grazed bruschetta, Parma ham, buffalo mozzarella, basil and EVOO

Bruschetta Valter £5.95
Garlic grazed bruschetta, cherry tomatoes, goats cheese, basil and EVOO

Bruschetta Granchio £7.50
Garlic grazed bruschetta, crab, mascarpone, chilli, rocket, lime wedge

ANTIPASTI STARTERS

Antipasti Pellegrini (For 2) £21.95
Italian cured meats and cheeses, garlic marinated vegetables, olives

The Carnivoro £11.95
Plate of mixed Italian cured meats and buffalo mozzarella, drizzled with EVOO

Gamberoni Baffone £9.50
Oven baked king prawns, cherry tomatoes, garlic, hot Calabrian chilli, butter, lemon and Spanish chorizo

King Prawn Pellegrini £9.95
King prawns fried in our house beer batter served with our home made tartare sauce

'Nduja Punk! £7.50
Fried Sicilian rice balls filled with spicy pork 'nduja and scamorza, pomodoro sauce and parmesan shavings

Crab Cakes Baltimore £8.50
Crab cakes of potato, coriander, parsley, chilli, lime mayo and dressed leave

Mini Misto Fritto £9.95
Fried and flour dusted calamari and king prawns, tartare sauce and dressed leaves
Can be served as a main with fries and mixed leaves for £15

Zucchini Fritters £7.50
Zucchini, ricotta and Grana Padano parmesan fritters, tomato sugo and mixed leaves

Carmina Burrata £8.95
Vine ripened tomatoes, creamy Puglian burrata, marinated olives, pesto drizzle
Add Parma Ham for £5

Polpettine Americane £6.95
Meatballs of chicken, ricotta and spinach served with a pesto and cream sauce. Served with bread

Two Bean Italian £7.50
Borlotti and cannellini bean stew infused with sage and rosemary, topped with a grilled fennel and chilli Italian sausage and a grilled polenta crostino

Capesante Gratinata £4.95 per scallop
Oven baked scallops served in the shell with butter, parmesan, breadcrumbs, garlic and fine herbs
If you wish, our scallops can be plainly grilled with garlic butter, parsley and lemon

A bit about us....

The Crolla Pellegrini family run a small independent restaurant group called The Italian Club Family of restaurants and Pellegrini is the newest addition to our portfolio.

We believe in our classic Italian kitchen with an emphasis on the regionality of Italy's cuisine. Our menus draw on the nostalgic dishes of our home towns in Lazio and Puglia and marry them with the extensive experience of our Chef Patron, Maurizio Pellegrini and our Italo Franco Head Chef, Massimo Bonanno in refining and revisiting those dishes for 21st century dining. We are inspired by bold Italian colours and bold Italian flavours and hope you love our new restaurant as much as we do.

The Crolla Pellegrini Family

PASTA RIPIENA E PASTA AL FORNO FILLED PASTA AND OVEN BAKED PASTA

Panciotti £15.95
Round ravioli with king prawn and scallop filling pan fried in a shellfish bisque cream

Tortelli verdi £12.95
Large tortellini filled with ricotta and spinach pan fried in a butter, sage and parmesan sauce

Lasagne £12.95
Pellegrini signature oven baked lasagne with slow cooked ragu, béchamel layers, mozzarella and parmesan

Aubergine Parmigiana £11.95
Layers of aubergine, pane carasau, tomato sugo, mozzarella, basil, topped with parmesan

PASTA

La Gran Carbonara £12.95
Spaghetti, crispy pancetta, dash of cream, eggs, pecorino
Should you wish your carbonara "Alla Romana", which is without cream, please ask your server

Penne Alla Gricia £11.95
Pancetta, onions, cracked black pepper, pecorino
The lesser known Roman specialty of 'alla Gricia' is an 'Amatriciana' without tomato

Slow Cooked Ragu Pappardelle £13.95
Chef Massimo's perfected slow cooked ragu of beef, pork and oxtail with pappardelle pasta

Penne All'Arrabbiata Con Salsiccia £12.95
Penne, crumbled fresh Tuscan sausage, garlic, chilli and tomato sauce

Penne Pollo Genovese £11.95
Penne, rosemary marinated grilled chicken, pesto Genovese and a dash of cream

Pappardelle Club Fish £14.95
Egg Pappardelle, Scottish smoked salmon, cherry tomatoes, porcini, garlic, white wine and a dash of cream

Linguine Allo Scoglio £15.95
Linguine, mussels, prawns, squid, garlic, chilli, cherry tomatoes, white wine and parsley



GLUTEN FREE PASTA

All the pasta dishes above can be made with gluten free pasta. Please ask your server for information.



VEGETARIAN & VEGAN

We have a vegetarian and vegan menu available.

RISOTTI

Caprese £12.95
Cherry tomato, buffalo mozzarella, fresh chopped basil

Smokey Mo £15.50
Smoked haddock, sautéed leeks and herbs

'Nduja, 'Nduja £15.95
King prawn, burrata and 'nduja

IL PESCE FISH AND SEAFOOD

Mussels
Served with a choice of sauces:

Marinara
Extra virgin olive oil, garlic, white wine, tomatoes and parsley

Francese
With onions, white wine, cream and parsley

Massimo
Spicy 'Nduja, extra virgin olive oil, garlic, white wine, tomatoes and parsley

Main portion served with garlic crostini and fries £14.50

Gamberoni Argentini £18.95
Grilled wild Argentinian king prawns, fries, salsa verde and mixed leaves

Lemon Sole Alla Mugnaia £19.95
Whole south coast lemon sole in a lemon, butter and caper sauce

Monkfish Parma £19.95
Monkfish wrapped in Parma ham, saffron risotto and red wine jus

Branzino Grigliato £20.95
Grilled seabass, roasted new potatoes, salsa verde and dressed leaves

LA CARNE MEAT

Brasato al San Givese £17.95
Feather blade of beef, slow braised in San Givese wine, whole grain mustard mash and honey glazed carrots

Danny Agnello £15.95
Mediterranean grilled marinated lamb cutlets, chive mash and red wine jus

The Pellegrini Cheese Burger £12.95
Grilled 100% beef burger topped with fresh tomato, asiago cheese, gherkins, mayonnaise and lettuce served with fries.

Steak Frites £20.95
Chargrilled flattened steak, peppercorn sauce and fries

Cotoletta Alla Milanese £15.95
Chicken escalope sautéed in butter, served with spaghetti pomodoro
Signor Pellegrini was born in Milan

Pollo Al Forno £16.95
Oven skillet roasted marinated 1/2 chicken with Italian herbs, honey glazed carrots and new potatoes

SIDES

Fries £3.95

Chunky Chips £3.95

Chive Mash £3.95

Roasted New Potatoes £3.50

Garlic and Chilli Green Beans £3.95

House Mixed Salad £2.95

Rocket and Parmesan Salad £3.95

Garlic Bread £2.95

Garlic Bread with Cheese £3.50

Peppercorn Sauce £2.95

PLEASE ASK YOUR SERVER FOR
THE SPECIALS OF THE DAY

Private parties

Please be advised that we have a semi private space available upstairs on our mezzanine level for groups of around 20 people or less. Please ask a member of staff for information regarding the tailoring of a private dining menu for your evening.

Please ask if you would like your fish deshelled or filleted. Our filleted fish may still contain small bones.
V denotes vegetarian. EVOO denotes extra virgin olive oil.

FOOD ALLERGIES & INTOLERANCES

Customers are advised to let our staff know if they have any specific allergies before ordering their meal to allow them to best avoid any type of allergic reaction. Shellfish may cause an allergic reaction in some people. If you have never eaten fish or shellfish before, please be aware of this.

The list of 14 allergens is as follows:

Celery (including celeriac), Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphur Dioxide/Sulphites