

IL PELLEGRINO

À LA CARTE

IL PELLEGRINO

CIAO!

Welcome to Il Pellegrino

At Il Pellegrino, we believe good food brings people together. As a family-run restaurant in the heart of Watford, we take pride in serving honest, comforting Italian dishes made with care and passion. Our menu is inspired by Italy's rich food traditions, from flavourful pastas to tasty pizzas and much-loved Italian classics. Every dish is prepared with love and served with a smile.

Benvenuti!

Food Allergies

Please make us aware of any allergies or intolerances, as not all ingredients are listed on the menu & we cannot guarantee the total absence of allergens

A discretionary service charge of 10% will be added to the bill

 Vegetarian

 Spicy



ADDRESS

45 The Parade
Watford
WD17 1LJ

T. 01923 962 884

W. WWW.ILPELEGRINO.CO.UK



AVAILABLE ON



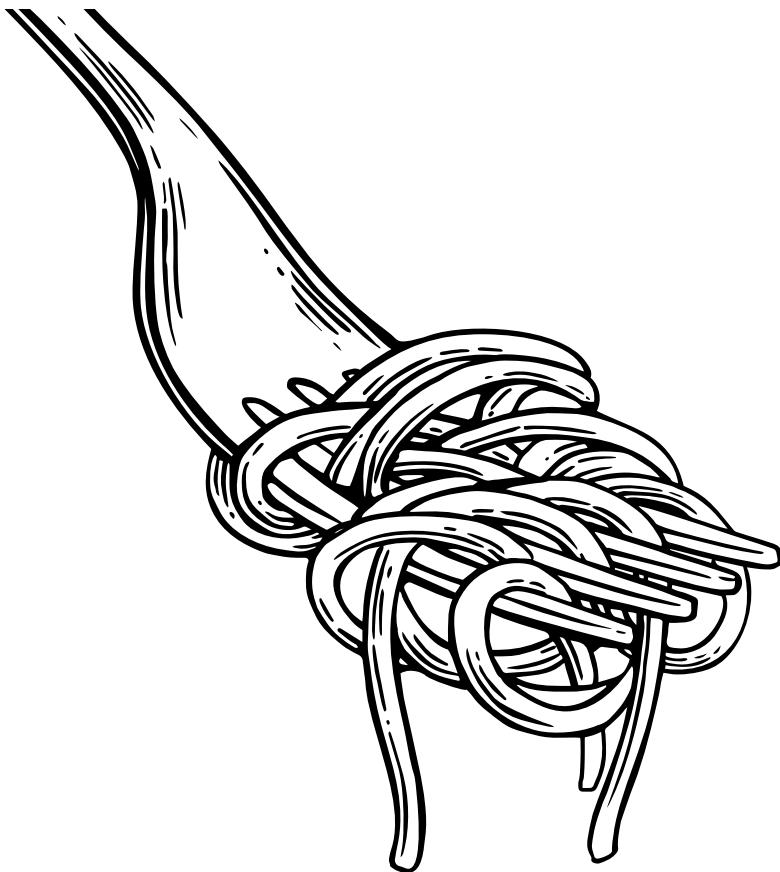
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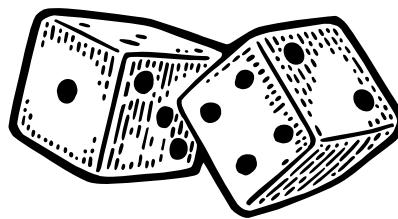
STARTERS

Il Nostro Pane bread assortment served with extra virgin olive oil & balsamic vinegar	4	Focaccina pizza bread drizzled with extra virgin olive oil & fresh rosemary	6
			
Zuppa del Giorno soup of the day served with bread	6	Mix di Olive Mediterranee a selection of Mediterranean olives	3.5
			
Focaccina con Mozzarella pizza bread with garlic & mozzarella cheese	7	Funghi Fritti deep-fried mushrooms served with homemade garlic mayonnaise	7.5
			
Bresaola con Rucola & Grana cured beef served with rocket salad, shaved parmesan & a lemon wedge finished with extra virgin olive oil	10	Burrata & Prosciutto di Parma creamy mozzarella cheese served with Parma ham & rocket salad finished with homemade basil dressing	10
			
Calamari Fritti deep-fried calamari served with a wedge of lime & homemade tartar sauce	10	Insalata Tricolore buffalo mozzarella, tomatoes & avocado finished with homemade basil dressing	8.5
			
Bruschetta seasoned chopped tomatoes with garlic on toasted bread finished with extra virgin olive oil & homemade basil dressing	7	Gamberoni alla Diavola sautéed mixed prawns in tomato sauce served with cherry tomatoes, white wine, garlic, chilli & bread	10.5
			
Arancini deep-fried rice balls stuffed with mozzarella cheese & porcini mushrooms served with spicy tomato sauce	8.5	Sauté di Cozze fresh mussels served in creamy or tomato sauce with white wine, onions, herbs & bread	9.5
 			
Antipasto del Pellegrino a selection of best Italian cured meats, burrata cheese, olives & artichokes	17	Pâté di Fegato chicken liver & mushroom pâté served with caramelised onions & bread	8.5
			
Polpette alla Diavola homemade seasoned meatballs in spicy tomato sauce served with bread	8.5	Parmigiana di Melanzane oven-baked layers of aubergines, parmesan, mozzarella cheese & tomato sauce	8.5
			

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If you can't decide
between pizza and pasta,
ask our waiter for a dice.



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PASTA

TOMATO-BASED

Linguine all'Aragosta with lobster in white wine, garlic & fresh parsley	22.5	Spaghetti alla Bolognese with homemade slow-cooked beef ragù	11.5
Tagliatelle ai Gamberoni with mixed prawns & cherry tomatoes	14	Spaghetti all'Amatriciana with pancetta, garlic & onions	12
Linguine allo Scoglio with calamari, mussels, mixed prawns & baby clams in white wine, garlic & fresh parsley	17	Tagliatelle con Polpette homemade seasoned meatballs with garlic, onions & chilli	13.5
Penne all'Arrabbiata with garlic, chilli & fresh parsley	11	Spaghetti al Pomodoro with garlic & extra virgin olive oil	9.5
 			

CREAM-BASED

Spaghetti alla Carbonara with pancetta, egg & black pepper (also available without cream - please ask)	12	Tagliatelle Pollo & Funghi with chicken, mushrooms & fresh parsley	13.5
Farfalle al Salmone with salmon, tiger prawns, white wine & fresh dill	15	Penne al Pesto with basil pesto sauce & a touch of cream	11
			

Spaghetti Aglio Olio & Peperoncino with extra virgin olive oil, garlic, chilli & fresh parsley	10.5	Lasagna with homemade slow-cooked beef ragù, béchamel sauce & mozzarella cheese	12.5
 			

Parmigiana di Melanzane oven-baked layers of aubergines, parmesan, mozzarella cheese & tomato sauce	11.5	Please ask for gluten-free options
		

RISOTTO

Risotto Vegetariano



11.5

with fresh vegetables in tomato sauce, garlic & chilli

Risotto Pollo & Funghi

13.5

with pan-fried chicken, mushrooms, white wine & tarragon

Risotto alla Marinara

17

with calamari, mussels, mixed prawns & baby clams in tomato sauce, white wine, garlic & fresh parsley

MEAT

Cotoletta di Pollo

15.5

pan-fried breaded chicken escalope served with spaghetti al pomodoro or a side salad

Pollo alla Valdostana

15.5

grilled chicken breast topped with Parma ham & mozzarella cheese served with a creamy mushroom sauce & fries

Cotoletta di Vitello

17.5

pan-fried breaded veal escalope served with spaghetti al pomodoro or a side salad

Stinco di Agnello

19

slow-roasted lamb shank in a rosemary & mint gravy sauce served with mashed potatoes

Costolette di Agnello

19

grilled lamb chops marinated in garlic & rosemary served with baby potatoes & spinach leaves

STEAK

Premium 28-day-aged British beef, served with fries & a sauce of your choice

Rib Eye 9oz/250g 25

Fillet 8oz/220g 27

T-Bone 18oz/510g 32

choose from peppercorn, mushroom or garlic & butter sauce

FISH

Sauté di Cozze 15

fresh mussels served in creamy or tomato sauce with white wine, onions, herbs & bread

Salmone alla Griglia 18.5

grilled salmon fillet served with baby potatoes & green beans in basil pesto dressing

Tonno alla Griglia 18.5

grilled tuna steak served with baby potatoes, green beans & spinach leaves finished with basil pesto dressing

Gamberoni alla Griglia 18.5

grilled king prawns served with salad & a side of spicy garlic butter sauce

Filetto di Spigola 18.5

pan-fried sea bass fillet served with mashed potatoes & tenderstem broccoli in a creamy white wine & parsley sauce

PIZZA

TOMATO-BASED

Margherita

tomato sauce & mozzarella cheese

10



Napoletana

tomato sauce, mozzarella cheese, anchovies, olives, capers & oregano

12



Bufalina

tomato sauce topped with buffalo mozzarella cheese & parmesan shavings
finished with homemade basil dressing

12



Diavola

tomato sauce, mozzarella cheese, Napoli salami, 'nduja & chilli peppers

13



Parmigiana

tomato sauce & mozzarella cheese topped with cherry tomatoes & burrata
finished with homemade basil dressing

13.5



Valtellina

tomato sauce, mozzarella cheese topped with bresaola, rocket &
parmesan shavings

14



Prosciutto & Funghi

tomato sauce, mozzarella cheese, ham & mushrooms

13



Campagnola

tomato sauce, mozzarella cheese, goat's cheese, roasted peppers,
pine nuts & caramelised onions

13.5



Quattro Formaggi

tomato sauce, mozzarella cheese, fontina, goat's cheese & gorgonzola

13.5



Pepperoni

tomato sauce, mozzarella cheese & pepperoni

12



PIZZA

WHITE PIZZA

Vegetariana

V

12

mozzarella cheese, roasted peppers, aubergines, zucchini & mushrooms

Il Pellegrino

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13.5

mozzarella chesse, Napoli salami, 'nduja & roasted peppers topped with parmesan shavings finished with homemade basil dressing

San Daniele

13

mozzarella cheese topped with Parma ham, cherry tomatoes, rocket & parmesan shavings

EXTRA TOPPINGS

aubergines, capers, caramelised onions, cherry tomatoes, mozzarella cheese, mushrooms, olives, roasted peppers, rocket, tenderstem broccoli, zucchini

1

anchovies, buffalo mozzarella cheese, fontina, goat's cheese, gorgonzola, parmesan, pine nuts

1.5

chicken, ham, 'nduja, pepperoni

2

bresaola, burrata, Napoli salami, Parma ham

2.5

SALADS

Insalata del Pellegrino

13

marinated vegetables on mixed lettuce leaves topped with Parma ham & buffalo mozzarella finished with homemade house dressing

Caesar Salad

12.5

grilled chicken breast strips atop lettuce leaves, olives, mozzarella cheese, parmesan shavings & croutons finished with homemade Caesar dressing

Goat's Cheese Salad

13

warm goat's cheese atop mixed salad, crispy pancetta, pine nuts, tomatoes, grilled peppers & walnuts finished with homemade house dressing

Insalata di Rucola



9

rocket salad with walnuts, pomegranate, parmesan shavings & cherry tomatoes finished with balsamic glaze

SIDES

Deep-fried zucchini



4

Fries



4

Mixed salad



4.5

Roast potatoes with fresh rosemary



4.5

Sautéed mushrooms



4.5

Spinach, green beans & garlic



4.5

Sweet potato fries



4.5

Tenderstem broccoli with garlic



5

PRIVATE FUNCTIONS

At Il Pellegrino, we believe every occasion deserves good food and great company. Whether you're celebrating a milestone birthday, a cherished anniversary or any special event, we'd love to help make it truly memorable.

Our warm and welcoming atmosphere, together with our passion for authentic Italian cooking, creates the perfect setting for any gathering. From intimate dinners to lively celebrations, our friendly team will take care of every detail, leaving you free to relax and enjoy time with your loved ones.

Talk to Us About Your Next Event

Speak to one of our friendly team members or scan the QR code to make an enquiry.



Alternatively, you can call us on 01923 962 884 or email info@ilpellegrino.co.uk — we'll be happy to help you plan your special occasion.



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