



PIERLUIGI'S

STARTER CONVIVIALE

served to share

Focaccia three ways (V)

Truffle oil, cherry tomatoes and classic rosemary and sea salt

Saffron Risotto Milanese with Prawns (GF)

cooked with a rich stock, shallots and butter

Burrata (V/GF)

Soft mozzarella and sweet baby plum tomatoes

Goat cheese (V)

garnished with beetroot, poached pear, toasted Panettone and mixed leaves topped with walnuts and a honey drizzle

MAIN

Crab and Mascarpone Ravioli

with a light cheesy sauce

OR

Spaghetti surf and turf

with baby prawns, fillet of beef strips and cherry tomatoes

OR

Grilled Salmon steak (GF)

drizzled with extra virgin olive oil and lemon juice,
served with mash potato and
steamed vegetables with a touch of butter

OR

Tagliatelle with wild Mushrooms (V)

Pasta ribbons with wild mushrooms, a touch of fresh cream,
butter and Parmesan cheese

OR

Chargrilled Sirloin steak (GF)

- 10.00 supplement -

36 days dry aged served with a silky peppercorn sauce and
sautéed potatoes

TO FINISH

Selection of our homemade desserts (V)

Served to share

OR

Pierluigi's Limoncello

for each guest

50.00