



PIERLUIGI'S

SUMMER LUNCH MENU

TUE-FRI 12.00 -15.00

2 courses 22

3 courses 26

2 courses with a glass of Wine or Prosecco 29.00

3 courses with a glass of Wine or Prosecco 33.00

NIBBLES

Marinated olives 4.5

Focaccia and extra virgin olive oil 5.00

Zucchine fritte 6.50

STARTERS

Rocket Salad and Parmesan cheese shavings - V/GF

Sautéed mushrooms Trifolati with Focaccia - VG

Prosciutto and Cantaloupe Melon - GF

MAINS

Oven baked Parmigiana with aubergine, tomato sauce and mozzarella - V

Chicken paillard with Summer salad - GF

Spaghetti with a classic San Marzano tomato sauce - VG

Grilled Scottish Salmon fillet with baby potatoes - GF

DESSERT

Tiramisù - V

Strawberry ice cream & fresh English strawberries - VG/GF

WINE

NV Prosecco Brut DOC, Ca' Bolani, Friuli glass 125ml

2022 Grillo, Sensale, Sicilia (organic) glass 175ml

2021 Nero d'Avola, Sensale, Sicilia (organic) glass 175ml

Vegetarian (V) Vegan (VG) Contains Nuts (N) Gluten Free (GF)

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. 13% discretionary service charge will be added to your bill. Prices include VAT