

## PIERLUIGIS SET MENU

(for parties, functions and celebrations)

### **PRIMI PIATTI (starters)**

\*FUNGHI ALL' AGLIO  
(mushrooms with garlic)

\*BRUSCHETTA AL POMODORO  
(sliced bread in olive oil, garlic, tomato and basil on top)

\*INSALTA TRICOLORE  
(avocado, tomato, mozzarella and basil)

ZUPPA DI PESCE  
(home made fish soup)

### **SECONDI PIATTI (main course)**

SUPREMA DI POLLO CON ACETO BALSAMICO  
(chicken breast in white wine and rosemary, finished with aceto balsamico)

\*CRESPOLINE DI SPINACI  
(pancake filled with spinach, ricotta and parmesan cheese)

TRANCIO DI SALMONE AL VINO  
(fillet of salmon cooked in white wine and lemon juice)

LINGUINE ALLO SCOGLIO  
(linguine pasta cooked with mussels and clams, with wine and tomatoes)

### **DOLCI (desserts)**

PROFITEROLES IN CHOCOLATE SAUCE

SELECTION OF ICE CREAMS

### **FRESHLY BREWED COFFEE**

\*Suitable for vegetarians. VAT is included. Any changes or special requests, food supplements, can be dealt with in advance.  
£25.90 & 10% service charge. Deposit required.

