



PIERLUIGI'S

LUNCH AUTUNNALE

TUE - SAT 12.00 - 15.00

2 courses 25

3 courses 30

2 courses with a glass of Wine or Prosecco 32.00

3 courses with a glass of Wine or Prosecco 37.00

NIBBLES

Sicilian olives 4.5

Trio of Focaccia 7.00

Zucchine fritte 7.00

STARTERS

Burratina with Aubergine Scapece and sun-dried tomatoes -V

12hours slow-cooked Italian Sausage and Borlotti bean stew ~ - GF

Classic Prawn cocktail on a bed of gem lettuce, dressed with Salsa Rosa - GF

MAINS

Lasagna: oven-baked pasta sheets layered with slow-cooked beef Ragù, light béchamel and Parmesan cheese

Potato Gnocchi in a four Italian cheese sauce -V

Swordfish steak Acqua Pazza in a mussel, cherry tomato, white wine, olive oil, garlic, chilli and parsley sauce, served with roast potatoes - GF

* Steamed vegetable parcel with butter and Parmesan 4.00

* Sautéed Spinach garlic, chilli and extra virgin olive oil 4.00

DESSERT

Chocolate Profiteroles: Italian bigné filled with chantilly cream -V

Winter berry Sorbetto -VG/GF

WINE

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

Grillo, Sensale, Sicilia (organic) glass 150ml

Nero d'Avola, Sensale, Sicilia (organic) glass 150ml

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

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

