



PIERLUIGI'S

PRANZO della DOMENICA

12.00 -15.00

2 courses 31

3 courses 35

NIBBLES

Italian olives	4.5
Bruschetta with tomato dadolata 7	

SUNDAY COCKTAILS

Bloody Mary	11.5
Virgin Mary	10
Spritz	10
Campari & Soda	9

STARTERS

Caprese with Buffalo mozzarella, Cuore di bue tomatoes & basil - V/GF

Pierluigi's Antipasto: please ask your waiter about today's selection of Italian cured meats and cheeses - GF

Sautéed Mussels Marinara with a white wine, garlic, chilli, extra-virgin olive oil and parsley sauce - GF

MAINS

Sunday roast with all the trimmings: 36days dry-aged Sirloin fillet, served with roast market vegetables, gravy and Yorkshire pudding

Grilled butterflied King prawns served with Rocket salad - GF

Potato Gnocchi with a butter & sage sauce - V

Chargrilled Swordfish steak drizzled with extra virgin olive oil & lemon juice garnished with a green bean & cherry tomato salad - GF

Caesar Salad with grilled Chicken bites

* Roast Potatoes 4

* Sautéed Spinach garlic, chilli and extra virgin olive oil 4

DESSERT

Classic Macedonia: Summer fruit salad - VG

Summer Sorbet - VG

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

