



PIERLUIGI'S

Pierluigi's Traditional Sunday

Delivered directly to your door by Pierluigi's drivers
Three course meal £35 per person

Starters

- Burrata mozzarella(v)
with Datterini tomatoes, drizzled with extra virgin olive oil
or
Butterflied King prawns
sautéed in white wine and garlic served with a light Dolcelatte cheese sauce
or
Pierluigi's antipasto
Selection of finest Italian cured meats

Mains

- Traditional roast Beef
36days dried aged Sirloin fillet served with roasted potatoes, vegetables and Yorkshire pudding
or
Oven-baked Aubergine Parmigiana (v)
layered with a rich tomato sauce and Parmesan cheese
or
Spaghetti Pescatora
with King prawn, wild clams, mussels and squid with tomato sauce, garlic and parsley

Desserts

- Tiramisu'(v)
Mascarpone cream, Marsala wine, Savoiardi biscuits soaked in coffee
or
Sunday Cake

Make your Sunday even more special with some of our favourite wines

Bubbles

NV Franciacorta Brut DOCG Metodo Classico, Ferghettina (Champagne Method) 40.00

White

2019 Falanghina del Sannio DOP, La Guardiense, Campania 20.00

2019 Gavi di Gavi DOCG, Cossetti, Piemonte 30.00

2016/17 Vintage Tunina IGT, Jermann, Collio Friuli 60.00

Red

2019 Morellino di Scansano DOCG, Fattoria Pupille, Maremma Toscana 26.00

2018 Primitivo DOC Sasseo, Masseria Altemura, Puglia 30.00

2016 Barolo del Comune di La Morra DOCG, Renato Corino, Piemonte 64.00

2017 Guidalberto Tenuta San Guido IGT, Bolgheri Toscana 65.00

More dishes are available from our à la carte menu