PRANZO della DOMENICA

12.00 -15.00

2 courses 34

3 courses 38

STUZZICHINI

Green Olives 4.5

Italian bread selection 5.00

APERITIVI

Bloody Mary	11.5
Virgin Mary	10
Spritz	10
Bellini	10
Mimosa	10

STARTERS

Zuppa - Fish Soup with focaccia

Polpettine - Bite-size Veal meatballs slow-cooked in a rich tomato sauce

Cozze - Mussels in a white wine, shallots, fresh cream & parsley sauce

Tricolore - Buffalo mozzarella, Avocado & Tomato cuore di bue

MAINS

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

Ravioli al nero di seppia with white fish filling topped with a delicate cheese and lemon zest sauce

Cannelloni - Oven-baked egg-pasta rolls filled with Spinach, Ricotta, Parmesan cheese and a touch of nutmeg, topped with a creamy Bechámel sauce

Fegato - Calf liver Venetian style with a white wine, white onions and butter sauce served with roast potatoes

Linguine Scoglio **'94** - The best seafood pasta with a scallop on the side.
A favourite of our clients since 1994.

* Roast Potatoes - VG/GF	4.00
* Sautéed Spinach garlic, chilli and extra virgin olive oil - VG/GF	4.00

DESSERT

Tiramisú - V

Cremé Caramel - V/GF

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% service charge will be added to your bill. Prices include VAT

PIERLUIGI'S