PRANZO INVERNALE

TUE - SAT 12.00 -15.00

2 courses 28

3 courses 32

2 courses with a glass of Wine or Prosecco 35.00

3 courses with a glass of Wine or Prosecco 39.00

NIBBLES

Italian olives 4.5

Focaccia Olio & Sale 5.00

SPRITZ 9

Aperol, Campari, Hugo

Limoncello & Veneziano

STARTERS

Zuppa - please ask your waiter about today's soup - V/GF

Burratina with confit heritage tomatoes - V/GF

Slow-cooked Italian Sausage & Bean stew - GF

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

MAINS

Veal Ravioli tossed in a tomato, fresh cream and Vodka sauce

Char-grilled Swordfish steak drizzled with lemon juice & extra virgin Olive oil, with roast potatoes and steamed vegetables dressed with melted butter - GF

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

Pan-roasted Chicken involtino wrapped in smoked Pancetta served with a butter & sage sauce and roast potatoes - GF

* 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

WINE

NV Prosecco Brut DOC glass 125ml

Grillo, Sicilia **(organic)** glass 150ml

Nero d'Avola, 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% service charge will be added to your bill. Prices include VAT

PIERLUIGI'S