



PIERLUIGI'S

SUNDAY LUNCH

12.00 -15.00

2 courses 31

3 courses 35

NIBBLES

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| Sicilian olives | 4.5 |
| Trio of Focaccia | 7 |
| Zucchine fritte | 7 |

SUNDAY COCKTAILS

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| Bloody Mary | 11 |
| Mimosa | 10.5 |
| Bellini | 10.5 |

STARTERS

Minestrone served with a garlic Crostino -VG

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

Sautéed Mussels Napoletana with a San Marzano tomato, chilli, extra-virgin olive oil and garlic broth - GF

MAINS

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

Spaghetti with Veal meatballs in a rich tomato sauce topped with Parmesan cheese

Ravioli filled with spinach, Ricotta and Parmesan cheese, dressed with a light butter and sage sauce

Pan-seared Swordfish steak Mugnaia served with roast potatoes

* Steamed vegetable parcel with butter and Parmesan 4

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

DESSERT

Cheesecake Domenicale: please ask your waiter about today's flavour -V

Tiramisu' -V

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

