

# Pierluigi

dal 1938

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## TASTING MENÙ

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We are delighted to present  
our tasting menus for 2017.  
Should you require any modifications,  
we can accommodate your preferences.

### WELCOMING GLASS

Each Menu begins with a glass of Franciacorta Champagne,  
accompanied by delicate tempura vegetables.



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TASTING  
MENÙ

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Menù 1  
€ 110,00

Royal Pierluigi assorted platter of Salmon, Tuna and Amberjack Carpaccio  
and Tartare with seasonal Fruit, raw Scampi and Prawns

Warm Octopus Salad with Potatoes, Green Beans, Taggiasche Olives,  
Datterini Tomatoes and Red Onions

Pacchero Pasta with Crustaceans, Orange and Shaved Mullet Roe

Seafood Risotto

Grilled Yellow Fin Tuna Fillet with roasted Radicchio

Mascarpone Mousse with Savoiardis and Orange Caramel

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Menù 2  
€ 100,00

Pierluigi assorted platter of Carpaccio and Tartare of Salmon, Tuna and Amberjack  
with seasonal Fruit

Catalan-style Prawn Salad

Pacchero Pasta with Scorpion Fish Ragù, Tomato, Caper and Olives

Fillet of fresh, catch-of-the-day Fish with Giardiniera- style mixed seasonal Vegetables

Setteveli Chocolate Torte

### Menù 3

€ 90,00

Zucchini Flower and Mozzarella Millefeuille with Sweet and Sour  
Bell Pepper Sauce

Steamed Veal Fillet with Mediterranean Herb Sauce and Green Beans

Calamarata Pasta with Beef Tenderloin, Shallot and Chiodini Mushroom Ragu'

Pumpkin Risotto with Stracchino Cheese and Ciauscolo

Roasted Suckling Pig on Lettuce Bed with Rosemary and  
Pecorino Cheese Potatoes

Tiramisù

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### Menù 4

€ 85,00

Potato Timbale with melted Roman Cheese, Black Truffles and Giudia-style  
Artichoke

Bombolotti Pasta with Amatriciana Sauce

Parmigiana Risotto with Eggplant Pesto sauce

Roasted Breast of Veal with Sautéed Seasonal vegetables

Warm Chocolate Cake with Chantilly Cream

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### Menù 5

€ 75,00

Potato Timbale with melted Roman Cheese, Black Truffles and Giudia-style Arti-  
choke

Zucchini Flower and Mozzarella Millefeuille with Sweet and Sour Bell Pepper Sauce

Fusilli Pasta with Roman Broccoli and Stracchino Cheese

Eggplant Parmigiana

Warm Chocolate Cake with Chantilly Cream and Wild Strawberries

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## WINE

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For an additional cost of 20 per person, you can choose between one of the following wine bottles, each of which serves 2 clients.

€ 20.00

### RED WINE

“Colle Amato”

Nero Buono

Az. Pietra Pinta (Lazio)

### WHITE WINE

“Costa Vecchia”

Malvasia Puntinata

Az. Pietra Pinta (Lazio)

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€ 35.00

### RED WINE

Chianti Riserva “Donna Clara”

Sangiovese, Colorino Canaiolo

Az. Rocca dei Simoncelli (Toscana)

### WHITE WINE

Gavi “Minaia”

Cortese

Az. Franco M. Martinetti

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€ 50.00

### RED WINE

“Luce della Vite”

Sangiovese, Merlot

Az. Frescobaldi

### WHITE WINE

“Vintage Tunina”

Sauvignon, Chardonnay, Ribolla Gialla, Malvasia Istriana, Picolit

Az. Jermann

Further selections can be made from the wine list,  
composed of about 800 labels.