

# Pierluigi

dal 1938

Dear Client,

We are delighted to propose our Group Menus to you.

If necessary, we can personalize them according to your requirements.

The following proposals include Water and Soft Drinks.



“A convivial moment, while waiting for fellow diners”

---

---

WELCOME APERITIF  
(not included)

---

---

Assorted Italian-style fried morsels, accompanied by:

Calice of Franciacorta Pas Dosè il Mosnel €10

Flute of Champagne Brut Premier Louis Roederer €15

---

---

Menù 1  
€ 110,00

Gran Crudo Pierluigi

(Individual serving of assorted Carpacci and Tartare, with platter of Scampi and Shrimp )

Seafood Risotto

Pacchero Pasta with Amberjack Ragù, Garlic, Olive Oil and Chilly Peppers

Tuna fillet with Oven-Baked Radicchio and Balsamic Vinegar

Lemon and Limoncello Liqueur Torte on bed of Wild Berry and Mint Coulis



Menù 2  
€ 100,00

Crudo Pierluigi (Individual serving of assorted Carpacci and Tartare)

Warm Catalana-style Salad (Shrimp, Potatoes Cherry Tomatoes and Tropea red Onions)

Pacchero Pasta with Redfish, Capers and Taggiasche Olives

Freshly Caught Fish of the day Fillet with Herbs, Sautéed Chicory and Datterini Tomatoes

Finely Sliced Fresh Pineapple with Orange Caramel and Vanilla Ice Cream

---

---

Menù 3  
€ 95,00

Fried Tempura-style Zucchini Flowers, Mozzarella di Bufala and Anchovy Mayonnaise

Risotto with Pumpkin, Ciauscolo and Brunello di Montalcino Wine Reduction

Roman-style Semolina Gnocchi, with Black Truffles, Parmigiana fondue and Pioppini Mushrooms

Porchetta-Style Roast Pork, accompanied by Potatoes and Seasonal Vegetables

Tiramisú



Menù 4  
€ 90,00

Lemon-marinated Beef Carpaccio, Baby Spinach Salad with Crispy Pinzini

Risotto with Eggplant, Fresh Basil and Smoked Provola Cheese

Amatriciana-Style Bombolotti Pasta

Veal Cheek Stewed in Barbaresco Wine, accompanied by Turnip Greens and Creamed Potatoes

Warm Chocolate Flan with Chantilly Cream

---

---

VEGETARIAN MENÙ  
€ 80,00

---

---

Potato Torte with Roman-style Artichokes, Robiola Fondue and Black Truffles

Fried Tempura-Style Zucchini Flowers Mozzarella di Bufala and Bell Pepper Mayonnaise

Fusillo Pasta with Turnip Greens, Garlic, Olive Oil and Chilly Peppers, Topped with Taralli Crumble

Eggplant Parmigiana on Bed of Fresh Basil and Cherry Tomato Coulis

Chocolate Delight with Mandarine Sauce



---

---

## WINE SELECTION

---

---

We suggest pairing White Wine and Red Wine with your chosen Menu. In order to satisfy everyone's preferences, each Menu includes both White Wine and Red Wine. The cost is calculated per person, and considers one bottle for every 2 people.

The Wines selected can be from the following list:

€ 20,00

### RED WINE

“Colle Amato”

Uve: Nero Buono

Az. Pietra Pinta (Lazio)

### WHITE WINE

“Costa Vecchia”

Uve: Blend Malvasia

Chardonnay Sauvignon

Az. Pietra Pinta (Lazio)

---

---

€ 40,00

### RED WINE

Brunello di Montalcino

Uve: Sangiovese Grosso

Az. Castelsina (Toscana)

### WHITE WINE

Gavi “Minaia”

Uve: Cortese

Az. Franco M. Martinetti

---

---

€ 70,00

### RED WINE

Volnay”Cuvée Nathan”

Uve: Pinot Nero

Az. Domaine Vincent Latour

(Borgogna)

### WHITE WINE

Chablis “Vauligneau”

Uve: Chardonnay

Az. Domaine de La Motte

(Borgogna)

Our Wine List includes 1.500 labels, and can be referred to for choosing ulterior wines.





---

---

## BOOKING CONFIRMATION

---

---

For events with less than 14 clients, it is possible to order from our “a là carte” Menu.

The Menu choices must be communicated to us as soon as possible, so that we can look it over and provide all of the necessary information.

Then, our administration will e-mail you the confirmation with the specifics for your event,

We reserve the right to require a deposit of the amount due to us, according to the event.

Our bank coordinates are as follows:

PIERLUIGI SRL  
BANCA del FUCINO

IBAN IT68K0312403210000000238788

