

# Pierluigi

dal 1938

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## TASTING MENÙ

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We are delighted to present  
our tasting menus for 2018.  
Should you require any modifications,  
we can accommodate your preferences.

### WELCOMING GLASS

Each Menu begins with a welcoming glass of  
Franciacorta Champagne (Producer Gatta)  
accompanied by tempura veggies.



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TASTING  
MENÙ

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Menù 1  
€ 110,00

Raw Fish Platter Pierluigi's selection

King Prawn Catalana salad with Pachino Tomatoes, Rucola and Potatoes

Risotto with Scampi, Mint and Lime

Pancooked Monkfish, grilled asparagus and lemon basil sauce

Tiramisù

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Menù 2  
€ 100,00

Mix Fish Tartare

Finely sliced Octopus Soppresata

Fusilli Pasta tossed with Squid Ink Fresh Pea Velvet and Sicilian Zest

Wild Salmon Marinated with Italian Herbs, Frigitelli and Potatoes

Seasonal Fruit Parfait

Menù 3

€ 90,00

Parma Ham and Buffalo Mozzarella

Tomatoes Tart, Tapenade and Caprino cheese

Pacchero Pasta Amatriciana Style with Smoked Bacon and Pecorino Cheese

Pork fillet with grilled endive, Italian Chutney and Summer Truffle

Lemon Sorbet

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Menù 4

€ 85,00

Panzanella Tomato, Celery, Onion and Burrata cheese

Raw Beef fillet Carpaccio with Lemon and Mustard dressing

Tagliolini Pasta with Pecorino cheese and Freshly Grated Pepper

Rolled Veal and Ham with Seasonal Vegetables

Sliced Pineapple with Orange Caramel

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Menù 5

€ 75,00

Watermelon Gazpacho

Millefeuille of Zucchini Flowers and Buffalo Mozzarella

Fusillo Pasta with Pea Cream and Caprino Cheese

Eggplant Parmigiana

Setteveli Chocolate Cake

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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 “Chianti Classico”

Sangiovese, Merlot

Az. Il Perticato (Toscana)

WHITE WINE

Gavi “Minaia”

Cortese

Az. Franco M. Martinetti

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€ 50,00

RED WINE

“Barolo Bricco Ravera”

Nebbiolo

Az. Giovanni Rocca

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.