

Pierluigi

dal 1938



PLATEAU

French Fin de Claire “David Herve” Oyster ^{4/14}
€ 5,00

Langoustine ^{2/4}
€ 12,00 each 100gr

Irish “Regal Special” Oysters ^{4/14}
€ 5,00

Red Imperial Prawns (*) ^{2/14}
€ 12,00 each 100gr

Venus Clam ^{4/14}
€ 2,50

Sea Urchin ^{4/14}
€ 5,00



CARPACCIO AND TARTARE

Red Mullet Carpaccio ^{4/7}
with Fresh Datterino Tomatoes,
Flavoured with Orange,
Buffalo Stracciatella Cheese and Peas
€ 23,00

Red Imperial Prawn Carpaccio (*) ^{2/4}
with Lemon and Ginger Cream,
accompanied by Cantaloupe Melon
and Broad Beans
€ 26,00

Sea Scallop Carpaccio with Beetroot, ^{4/8/12}
Rucola Pesto and Almonds
€ 23,00

Amberjack Tartare with Fresh Celery, ^{4/9}
Bottarga and Chilly Peppers
€ 25,00

Tuna Tartare with Capers, ^{4/7}
Fresh Basil and Burrata Cheese Coulis
€ 25,00

Salmon Tartare, with Radish Salad ^{3/4}
and Scapece-Style Mayonnaise
€ 23,00

Gran Crudo “Pierluigi” ^{2/4}
(Composition of assorted Carpaccis and Tartare, with a
Raw Langoustine and Prawn)
€ 35,00

(*) This raw material can be frozen or deep-frozen in its origin, according to market availability, or to ensure their quality and safety commodity.

How to read Allergenicity

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APPETISERS

Red Imperial Prawns in ChickPea, Datterino Tomato and Taggiasche Olive Sauce ^{2/4/12}
€ 14,00 each 100gr

“Pierluigi’s” Prawn Catalana Salad (*) ^{2/4/12}
€ 25,00

Sauteed Langoustine “Ajo e Ojo”-Style ^{2/4/12}
€ 14,00 each 100gr

Fried Cod Filet with Bell Pepper Mayonnaise (*) ^{1/3/4/5}
€ 18,00

Fried Zucchini Flowers stuffed with Buffalo Mozzarella and Anchovies ^{1/4/5/7}
€ 5,00 each

Lemon-Marinated Beef Carpaccio ¹⁰
€ 20,00

Breaded Sea Scallops with Black Truffles and Leek, Potato and Asparagus Cream ^{1/4/7/14}
€ 25,00

Soppresata of Wild Octopus with Mixed-Leaf Salad (*) ^{4/14}
€ 21,00

“Panzanella” with Shrimp, Clams, Mussels and Squid ^{1/2/4/14}
€ 25,00

Fassona Beef Tartare seasoned with traditional Garnish Bouquet ^{3/10}
€ 24,00

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PASTA COURSES

Fettucine with Maine Lobster, Datterino Tomatoes and Chervil ^{1/2/3/4/9}

€ 14,00 each 100gr

Tagliolini with Mediterranean Lobster, Datterino Tomatoes and Basil ^{1/2/3/4/9}

€ 18,00 each 100gr

Calamarata Pasta Fish Carbonara-Style (*) ^{1/2/3/4/9/14}

€ 24,00

Vermicelli Pasta with Wild Clams and Mullet Bottarga ^{1/4/14}

€ 23,00

Casarecce Pasta with Baby Squid, Pea Ragout and Fresh Burrata Cheese ^{1/4/7/14}

€ 23,00

Seafood Risotto (*) ^{1/2/3/4/9/14}

€ 25,00

Gazpacho with Codfish Flakes and Crispy Croutons (*) ^{1/4}

€ 22,00

Gnocchetti with Fresh Basil and Almond Pesto ^{1/3/7/8}

€ 22,00

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FISH MAIN COURSES BY WEIGHT

COOKING

Please, specify your preferred cooking style to your waiter for the fresh fish you have ordered.

Turbot

€ 10,00 each 100gr

Red Mulletts

€ 12,00 each 100gr

Seabream

€ 10,00 each 100gr

Scorpion Fish

€ 11,00 each 100gr

Seabass

€ 11,00 each 100gr

Maine Lobster

€ 14,00 each 100gr

Red Snapper

€ 11,00 each 100gr

Mediterranean Lobster

€ 18,00 each 100gr

Saddled Bream

€ 12,00 each 100gr

Red Imperial Prawns (*)

€ 12,00 each 100gr

John Dory

€ 12,00 each 100gr

Langoustine

€ 12,00 each 100gr

Sole

€ 14,00 each 100gr

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MAIN COURSES

Sea Bream Fillet in Clam and Asparagus Acquapazza Sauce ^{4/9/14}

€ 35,00

Fried Paranza-Freshly Caught Fried Fish, accompanied by Tartar Sauce ^{1/2/3/5/14}

€ 32,00

Seared Yellow Fin Tuna with Roasted Tomato and Salicornia Mayonnaise ^{3/4}

€ 30,00

Grilled Florentine Steak with Seasonal Vegetables, New Potatoes and Béarnaise Sauce ^{3/7}

€ 100,00 (1,2kg per 2 prs)

Roasted Lamb Loin with Fresh Herbs, accompanied by Side “Cocotte” ^{1/9/10}

dish of Braised Vignarola-Style Spring Vegetables

€ 32,00

Grilled Pork Chop, accompanied by Julienne Vegetables, with Agrodolce Sauce ⁶

€ 30,00

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VEGETABLE DISHES

Baked Eggplant Parmigiana with Fresh Basil and Datterino Tomato Coulis

€ 14,00

Assortment of Grilled Seasonal Vegetables

€ 14,00

Sauteed or Steamed Seasonal Vegetables with Lemon

€ 12,00

Roasted or Fried Potatoes

€ 12,00

Mixed Salad with Strawberries, Fresh Primosale Cheese and Walnuts

€ 14,00

**Steamed Asparagus, topped with Poached Egg
and Emilia Romagna traditional Saba (Grape Must Reduction)**

€ 14,00

Buffalo Mozzarella and Fresh Datterino Tomato

€ 16,00

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Dear Guest, in the aim to best meet your needs, please inform our staff about any food allergies or intolerances that you may have.

To protect consumer health, fishery products administered as raw or almost raw, in this restaurant (i.e. raw, marinated and smoked ones) are subjected to rapid reduction in temperature, for health purposes, in accordance with the CE Reg. 853/04 and with the Circular of the Ministry of Health 17/02/2011.

Some fresh produce is subjected to rapid reduction in temperature, as outlined in the procedures recommended in the Manual Food Safety Management through HAACP System in accordance with the CE Reg. 852/04 and the CE Reg. 853/04.

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1. Cereals containing gluten and their derivatives	6. Soy and soy-based products	11. Sesame seeds and sesame seed-based products
2. Seafood and seafood products and their derivatives	7. (Cow') Milk and milk- based products (including lactose)	12. Sulphur dioxide and sulphite derivatives
3. Egg and egg-based products	8. Nuts	13. Lupin and lupin-based products
4. Fish and fish-based products	9. Celery and celery- based products	14. Molluscs and mollusc-based products
5. Peanuts and peanut- based products	10. Mustard and mustard-based products	