

Pierluigi

dal 1938



## CLASSIC COCKTAILS

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### HARVEY WALLBANGER <sup>1</sup>

€ 16,00

*The Harvey Wallbanger was created in the United States in the late 1950's, and named after the film "HARVEY," interpreted by the irresistible James Stewart. Vodka, fresh orange juice and Galliano are the key ingredients used in this simple and refreshing cocktail.*

### TOMMY'S MARGARITA

€ 18,00

*In 1990, Tequila legend Julio Barmejo, modified the classic "Margarita Cocktail" recipe, substituting Triple Sec with agave nectar. Its success quickly rendered the drink famous throughout the USA, and eventually worldwide.*

### CLOVER CLUB <sup>1/3</sup>

€ 16,00

*This delicious cocktail was named after the elite Clover Club, of the exclusive Bellevue-Stratford Hotel in Philadelphia, Pennsylvania USA. Gin, egg white, raspberries and fresh lime juice are skillfully combined to render this drink timeless.*

### BRAMBLE <sup>1</sup>

€ 16,00

*First presented in London in the 1980's, this ideal cocktail is a delightful mix of Dry Gin, lemon juice, sugar syrup and Crème de Mure, served over crushed ice.*

### LAST WORD <sup>1</sup>

€ 16,00

*Usually considered as a Prohibition-era drink, this perfectly balanced cocktail is made with gin, green Chartreuse, Maraschino liqueur and freshly squeezed lemon juice.*

### PALOMA

€ 16,00

*One of Mexico's most popular tequila cocktails, the Paloma is composed of Tequila, fresh grapefruit and lime juice, grapefruit soda and a pinch of salt.*

### OLD PAL <sup>1/12</sup>

€16,00

*First featured in a 1922 book about cocktails in NYC during the Prohibition period, this cocktail offers a sophisticated balance of rye whiskey, bitter Campari and Dry Vermouth.*

### PENICILLIN <sup>1</sup>

€16,00

*Originally developed in Melbourne, later popular in NYC, this modern cocktail is a spicy, smoky mix of Blended and Scotch Whiskey, honey and fresh ginger.*

### VESPER MARTINI <sup>1</sup>

€16,00

*Named after the Bond girl in the 1950's Casinò Royale novel by Ian Fleming, this pre-dinner cocktail features Vodka, dry Gin and Lillet Blanc.*



## SIGNATURE COCKTAILS

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### CHERRY SIN

€ 16,00

*We have revolutionized the original concept of the “Tiki Cocktail,” creating a fresh and thirst-quenching drink, perfect for embracing hot summer evenings with elegance.*

### REGOLA FIZZ

€ 16,00

*One of our original Signature Cocktails, made from a selection of ingredients from diverse cultures worldwide, the “Regola Fizz” is dedicated to Rome’s “Regola” neighbourhood, where people of various cultures comfortably mix, without losing their original identity.*

### FLORIPA COCKTAIL <sup>8</sup>

€ 16,00

*This is a fresh and innovative drink, created with the desire to pay homage to the extraordinary beauty of Brazil. Based on Cachaca, fermented orange juice (typical of the Floripa territories,) sugar and fresh lime juice, it can surprise and satisfy even the most discerning palates.*

### OLEUM (MARTINI) <sup>1/9</sup>

€ 18,00

*The result of the encounter between sophisticated culinary techniques and the culture of mixology, our Oleum is a twist on the “Dirty Martini,” using a rich Evo (extra-vergin olive oil,) heated at low temperature. Constantly changing with every sip, it is a must to try!*

### FRENCH PIERLUIGI N. 2

€ 20,00

*Our exquisite Signature Champagne Cocktail is elegant, decisive and with a marked floral note.*

### KASIMIRI

€ 16,00

*Our twist on the great classic “Daiquiri,” this inviting cocktail is made with a base of our secret mix of Rum, black tea syrup, pear, cinnamon and fresh lime juice.*

### BLOODY HILLS <sup>1/9</sup>

€ 16,00

*An alternative to the classic “Bloody Mary” this cocktail is ideal at any moment of the day, in perfect Pierluigi style, with Gin and aromas of celery and horseradish.*

### IL CONTE DI MOTALCINO <sup>1/9/12</sup>

€ 16,00

*Similar to the historic cocktail invented by Count Negroni, we’ve restructured the Vermouth, in order to recreate it in our way, using orange liqueur and a fine Brunello di Montalcino, obviously!*

### JUDI-IN-ROME

€ 16,00

*Featuring distilled Mexican agave, this cocktail is a perfect mix between the smoky flavors of Mezcal, and the sweetness of red fruit, garnished with a fine rim of powdered sugar.*

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**WINE BY THE GLASS**

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**SPARKLING**

<b>BLANC DE NOIR ROSÉ Le Marchesine</b> Pinot Nero (Franciacorta, Paderno)	<b>2013 € 14,00</b>
<b>PAS DOSÉ - Mosnel</b> Chardonnay, Pinot Bianco, Pinot Nero (Franciacorta, Camignone)	<b>n.v. € 12,00</b>
<b>VINTAGE COLLECTION BRUT</b> <b>Ca' Del Bosco</b> Chardonnay, Pinot Bianco, Pinot Nero (Franciacorta, Erbusco)	<b>2013 € 16,00</b>
<b>PROSECCO SUPERIORE BRUT - Mongarda</b> Glera (Prosecco, Valdobbiadene)	<b>n.v. € 10,00</b>

**CHAMPAGNE**

<b>BRUT PREMIER - Louis Roederer</b> Chardonnay, Pinot Nero, Pinot Meunier (Champagne, Reims)	<b>n.v. € 18,00</b>
<b>GRAND SIÈCLE - Laurent - Perrier</b> Chardonnay, Pinot Nero (Champagne, Épernay)	<b>n.v. € 36,00</b>
<b>GRANDE ANNÉE ROSÉ - Bollinger</b> Pinot Nero, Chardonnay (Champagne, Aÿ)	<b>2005 € 55,00</b>
<b>P2 - Dom Perignon</b> Chardonnay, Pinot Nero (Champagne, Epernay)	<b>2000 € 80,00</b>
<b>CUVÉE ROSÉ BRUT - Laurent Perrier</b> Pinot Nero (Champagne, Reims)	<b>n.v. € 22,00</b>

**ROSÉ WINES**

<b>A - Fattoria Aldobrandesca</b> Aleatico (Toscana, Grosseto)	<b>2017 € 16,00</b>
<b>ROSÉ CUVÉE - Château Les Crostes</b> Cinsault, Grenache (Provenza)	<b>2017 € 14,00</b>



**WINE BY THE GLASS**

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**WHITE WINES**

<b>BUGIA DEL GIGLIO - Bibi Graetz</b> Ansonica (Toscana, Isola del Giglio)	<b>2016 € 16,00</b>
<b>CHASSAGNE-MONTRACHET</b> <b>LES BENOITES - Domaine Vincent Latour</b> Chardonnay (Borgogna, Chassagne-Montrachet)	<b>2015 € 28,00</b>
<b>SOAVE LA ROCCA - Pieropan</b> Garganega (Veneto, Verona)	<b>2014 € 12,00</b>
<b>MANNA - Franz Haas</b> Gewürz., Riesling, Sauv., Chard., Kerner (Alto Adige, Montagna)	<b>2015 € 14,00</b>
<b>ROERO ARNEIS 7 ANNI</b> <b>Angelo Negro &amp; Figli</b> Arneis (Piemonte, Roero)	<b>2011 € 18,00</b>
<b>SANCERRE CUVÉE ROMBLE</b> <b>Vignoble Dauny</b> Sauvignon Blanc (Loira, Sancerre)	<b>2017 € 22,00</b>

**RED WINES**

<b>AMARONE DELLA VALPOLICELLA</b> <b>Tommaso Bussola</b> Corvina, Corvinone, Rondinella, Molinara (Veneto, Negrar)	<b>2012 € 22,00</b>
<b>ALTER EGO - Château Palmer</b> Cabernet Sauvignon, Merlot, Petit Verdot (Bordeaux, Margaux)	<b>2013 € 32,00</b>
<b>BAROLO RAVERA DI MONFORTE</b> <b>Rocca Giovanni</b> Nebbiolo (Piemonte, Barolo)	<b>2013 € 18,00</b>
<b>BRUNELLO DI MONTALCINO</b> <b>Pian delle Querci</b> Sangiovese Grosso (Toscana, Montalcino)	<b>2013 € 20,00</b>
<b>CHIANTI VIGNA DEL SORBO - Fontodi</b> Sangiovese (Toscana, Panzano in Chianti)	<b>2014 € 16,00</b>
<b>VOLNAY - Domaine Vincent Latour</b> Pinot Nero (Borgogna, Volnay)	<b>2016 € 26,00</b>



## CORAVIN WINE SELECTION

### BY THE GLASS

#### WHITE WINES

**CORTON-CHARLEMAGNE GRAND CRU 2013 € 130,00**

**Domaine Faiveley** - Chardonnay  
(Borgogna, Corton-Charlemagne)

**GAIA & REY - Gaja 2008 € 100,00**

Chardonnay (Piemonte, Barbaresco)

**POUILLY-FUMÉ SILEX - Didier Dagueneau 2006 € 90,00**

Sauvignon (Loira, St Andelain)

**MEURSAULT - Coche-Dury 2012 € 200,00**

Chardonnay (Borgogna, Meursault)

**TERLANER I° - Cantina Terlano 2013 € 70,00**

Pinot Bianco, Chardonnay, Sauvignon  
(Alto Adige, Terlano)

#### RED WINES

**AMARONE DELLA VALPOLICELLA 2006 € 140,00**

**Romano Dal Forno**

Corvina, Oseleta, Rondinella, Croatina (Veneto, Illasi)

**BAROLO LA SERRA - Roberto Voerzio 2008 € 110,00**

Nebbiolo (Piemonte, La Morra)

**BRUNELLO DI MONTALCINO RISERVA 2008 € 180,00**

**Biondi Santi** - Sangiovese Grosso (Toscana, Montalcino)

**CHÂTEAU HAUT BRION 2008 € 160,00**

**Domainée Clarence Dillon**

Bordeaux Blend (Bordeaux, Pessac Léognan)

**CORTON - Domaine De La Romanée-Conti 2011 € 300,00**

Pinot Noir (Borgogna, Vosne-Romanée)

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**WHISKY SINGLE MALT <sup>1</sup>**

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**HIGHLAND**

GLENMORANGIE 10Y.O	€ 14,00
OBAN 14Y.O	€ 16,00
DALLMORE 12Y.O	€ 25,00

**SPEYSIDE**

CRAGGANMORE 12 Y.O	€ 12,00
GLENFIDDICH 12.YO	€ 12,00
GLENFIDDICH 18Y.O	€ 18,00
GLENLIVET 12Y.O	€ 14,00
GLENLIVET 15Y.O	€ 16,00
MACALLAN AMBER	€ 12,00
MACALLAN SIENNA	€ 16,00
MACALLAN RUBY	€ 25,00
MACALLAN 12 FINE OAK	€ 25,00

**ISLAY**

ARDBEG 10Y.O	€ 14,00
BOWMORE 12Y.O	€ 14,00
LAGAVULLIN 16Y.O	€ 14,00
LAPRHOAIG 10Y.O	€ 14,00
PORT ASKAIG 19 Y.O	€ 20,00
CAOL ILA 18Y.O	€ 20,00

**SKYE**

TALISKER 10Y.O	€ 14,00
TALISKER 18Y.O	€ 18,00

**ORKNEY**

HIGHLAND PARK 12Y.O	€ 14,00
HIGHLAND PARK 18Y.O	€ 20,00



# WHISKY & WHISKEY <sup>1</sup>

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## IRISH

JAMESON	€ 10,00
BLACK BUSH	€ 10,00

## BLENDED

CHIVAS 12Y.O	€ 10,00
CHIVAS 18Y.O	€ 16,00
JOHNNIE WALKER&SON ODISSEY	€ 250,00
JOHNNIE WALKER KING GEORGE V	€ 100,00
JOHNNIE WALKER BLACK	€ 12,00
JOHNNIE WALKER BLUE	€ 50,00
JOHNNIE WALKER GOLD	€ 20,00

## AMERICAN WHISKEY

JACK DANIEL 'S SINGLE BARREL	€ 14,00
KNOBB CREEK BOURBON	€ 15,00
KNOBB CREEK RYE	€ 16,00
MAKERS MARK	€ 10,00
BULLEIT BOURBON	€ 12,00
BULLEIT RYE	€ 14,00

## CANADIAN WHISKY

CROWN ROYAL	€ 12,00
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## TAIWANESE WHISKY

KAVALAN EX BOURBON	€ 18,00
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## JAPANESE

NIKKA FROM THE BARREL	€ 14,00
NIKKA TAKETSURU NO AGE	€ 17,00
NIKKA MIYAGIKYO NO AGE	€ 20,00
HIBIKI	€ 25,00





## SAMAROLI COLLECTION <sup>1</sup>

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Silvano Samaroli was a legendary whisky bottler, who believed in quality and excellence. He founded the Samaroli bottling and importing company in 1968 in Rome, and became one of the first bottlers to purposefully promote cask strength whiskey. Blending tradition and innovation together, his bottlings have become among the most sought after by whiskey enthusiasts around the world.

### SCOTCH WHISKY

1985 GLEN GRANT	€ 32,00
1993 ISLAY VATTED	€ 20,00
1984 COAL ILA, COILLTEAN	€ 45,00
1989 HIGHLAND PARK, COILLTEAN	€ 30,00
1996 GLEN DULLAN	€ 25,00
1968-45th ANNIVERSARY BUNNAHABHAIN SINGLE MALT	€ 210,00
1967 TOMINTOUL SINGLE MALT	€ 115,00
1973 GLEN GRANT SHERRYWOOD SINGLE MALT	€ 110,00
1974 INFINITY BUNNAHABHAIN SHERRY CASK SINGLE MALT	€ 200,00
1983 LINKWOOD NATURAL STRENGHT SINGLE MALT	€ 115,00
1992 GLEN GRANT	€ 45,00
1992 SHERRY SINGLE MALT	€ 45,00
1993 SPEYSIDE SINGLE MALT	€ 35,00
1995 TORMORE SINGLE MALT	€ 40,00
1996 GLENTAUCHERS SINGLE MALT	€ 35,00
1997 ISLE OF JURA SINGLE MALT	€ 22,00
2001 ALI LOAC SINGLE MALT	€ 33,00
2008 NOAGE COVEE 18-51 YEAR, COILLTEAN	€ 200,00
2009 MACDUFF SINGLE MALT	€ 20,00

### RUM

1993 JAMAICA CASK STRENGTH RUM	€ 55,00
1998 BARBADOS RUM	€ 30,00
2005 CARIBBEAN RUM	€ 20,00
1990 DEMERARA VERSAILLES RUM	€ 45,00
1992 JAMAICA RUM	€ 30,00
1998 YHEMON RUM GUADALUPE	€ 22,00
2001 YHEMON RUM FIJI	€ 15,00
1999 BRASIL RUM	€ 20,00



**RUM**

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<b>CUBAN</b> HAVANA 7 AÑOS	€ 12,00
<b>PUERTO RICAN</b> BACARDI SUPERIOR	€ 15,00
<b>BERMUDIAN</b> GOSLING BLACK SEAL	€ 12,00
<b>ANGUILLAN</b> PYRAT XO RESERVE	€ 14,00
<b>JAMAICAN</b> SEA WYNDE WRAY&NEPHEW	€ 30,00 € 14,00
<b>GUATEMALAN</b> ZACAPA 23 SOLERA	€ 14,00
<b>NICARAGUAN</b> FLOR DE CANA 7	€ 12,00
<b>VENEZUELAN</b> DIPLOMATICO RESERVE	€ 16,00
<b>PANAMANIAN</b> PANAMA 21	€ 20,00
<b>MARTINIQUAN</b> RHUM JM XO	€ 14,00
<b>HAITIAN</b> CASIMIR CLAIRIN SAJOUS CLAIRIN	€ 12,00 € 12,00



**TEQUILA**

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GRAN PATRON BOURDEOS	€ 75,00
GRAN PATRON PLATINUM	€ 30,00
CALLE 23 BLANCO	€ 10,00
DON JULIO BLANCO	€ 16,00
DON JULIO 1942 EXTRA ANEJO	€ 35,00
FORTALEZA BLANCO	€ 25,00
FORTALEZA ANEJO	€ 30,00
FORTALEZA REPOSADO	€ 35,00
CASA DRAGONES JOVEN	€ 60,00
PATRON SILVER	€ 15,00
PATRON REPOSADO	€ 18,00
PATRON ANEJO	€ 20,00



MEZCAL

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VIDA	€ 12,00
NUESTRA SOLEDAD	€ 14,00
ALIPUS SAN JUAN	€ 14,00



CACHACA

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AVUA PRATA	€ 16,00
AVUA AMBURANA	€ 14,00



VODKA <sup>1</sup>

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GREY GOOSE	€ 15,00
BELUGA GOLD LINE	€ 40,00
BELVEDERE	€ 16,00
CIROC	€ 16,00
CHOPIN	€ 16,00
KONIK'S TALE	€ 16,00
KAUFFMAN	€ 20,00
KETEL ONE	€ 16,00
STOLICHNAYA ELIT	€ 16,00
TITO'S	€ 16,00
<b>POLUGAR</b>	
POLUGAR SINGLE MALT RYE	€ 30,00
POLUGAR N1 RYE & WHEAT	€ 15,00
POLUGAR N2 GARLIC & PEPPER	€ 15,00
POLUGAR N3 CARAWAY	€ 15,00



GIN <sup>1/9</sup>

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SIPSMITH	€ 15,00
HAYMAN'S OLD TOM	€ 12,00
HEINDRICK'S	€ 16,00
DEATH'S DOOR	€ 14,00
MONKEY 47	€ 16,00
PLYMOUTH	€ 15,00
TANQUERAY TEN	€ 12,00
ELEPHANT	€ 20,00
VII HILLS	€ 14,00
STAR OF BOMBAY	€ 15,00
WINDSPIEL	€ 16,00



**VERMOUTH**

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**ITALIAN RED**

ANTICA FORMULA	€ 11,00
COCCHI STORICO VERMOUTH DI TORINO	€ 11,00
COCCHI DOPO TEATRO	€ 11,00
COCCHI RISERVA VENARIA	€ 12,00
GRAN LUSSO MARTINI	€ 12,00
MARTINI RISERVA SPECIALE RUBINO	€ 10,00
VERMO'	€ 11,00

**ITALIAN WHITE**

MARTINI BIANCO	€ 10,00
MARTINI RISERVA SPECIALE AMBRATO	€ 10,00

**ITALIAN DRY**

MARTINI EXTRA DRY	€ 10,00
MULASSANO EXTRA DRY	€ 10,00
OSCAR QUAGLIARINI VERMOUTH SECCO	€ 10,00

**FRENCH DRY**

NOILLY PRATT DRY	€ 10,00
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**BITTER**

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CAMPARI	€ 10,00
GAGLIARDO	€ 10,00
MARTINI BITTER	€ 10,00



**COGNAC**

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RICHARD HENNESSY	€ 350,00
HENNESSY PARADISE	€ 150,00
DELAMAIN X.O. PREMIER CRU	€ 16,00
A. DE FUSSIGNY SELECTION VS	€ 15,00
A. DE FUSSIGNY X.O.	€ 30,00



**ARMAGNAC**

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LES GRAND ASSEMBLAGES 12 ANS	€ 15,00
LES GRAND ASSEMBLAGES 20 ANS	€ 20,00
1974 DOMAINE SARTOULAT	€ 35,00



**BRANDY**

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CARDENAL MENDOZA	€ 12,00
CAPOVILLA (WINE SPIRIT)	€ 14,00



**CALVADOS**

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LE COMPTE 5 ANS	€ 12,00
LE COMPTE 12 ANS	€ 16,00
LE COMPTE MILLÉSIMÉ 1982	€ 55,00



**SHERRY**

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PEDRO XIMENEX ALVEAR 1998	€ 14,00
TIO PEPE GONZALES	€ 10,00
LUSTAU PEDRO XIMENEZ	€ 12,00



**PORTO**

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SANDEMAN RUBY	€ 10,00
FONSECA GUIMARAENS VINTAGE 20 Y.O.	€ 16,00
GRAHAM'S 40 Y.O.	€ 40,00



**BEER <sup>1</sup>**

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LA 150° BIONDA - MENABREA 0,33 CL	€ 8,00
RE ALE IPA - BIRRA DEL BORGO 0,33 CL	€ 10,00
RE ALE EXTRA APA - BIRRA DEL BORGO 0,33 CL	€ 12,00



**AFTER DINNER**

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AMARI	€ 8,00
LIMONCELLO	€ 8,00
SAMBUCA	€ 8,00



**DESSERT WINE**

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APIANAE MOSCATO - NORANTE '12	€ 10,00
BAROLO CHINATO - COCCHI	€ 15,00
BEN RYÉ PASSITO - DONNA FUGATA '15	€ 12,00
BUKKURAM - DE BARTOLI '12	€ 15,00
MALVASIA DELLE LIPARI - HAUNER '15	€ 10,00
MOSCATO D'ASTI NATURALE - SARACCO '16	€ 8,00
MOSCATO ROSA - HAAS '16	€ 15,00
MUFFATO DELLA SALA - ANTINORI '11	€ 12,00
MUFFO - SERGIO MOTTURA '11	€ 12,00
PICOLIT - RONCHI DI CIALLA '11	€ 14,00
RECIOTO TB - BUSSOLA '06	€ 22,00
RECIOTO - BUSSOLA '11	€ 13,00
TORCOLATO - MACULAN '12	€ 12,00
VIN SANTO - DONATO	€ 8,00
<b>FOREIGN</b>	
CHÂTEAU LAMOTHE SAUTERNES - FRANCE '12	€ 15,00
CHÂTEAU D'YQUEM '08 - FRANCE (By the Glass)	€ 60,00
KRACHER BEERENAUSLESE - AUSTRIA '13	€ 12,00
OREMUS TOKAJI 3 PUTTONYOS - HUNGARY	€ 10,00



**GRAPPE**

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AMARONE DAL FORNO - CAPOVILLA	€ 14,00
CARMIGNANO - COLLINE S. BIAGIO	€ 12,00
DARMAGI - GAJA	€ 15,00
FIAMMIFERO 72° - LEVI	€ 22,00
GAIA & REY - GAJA	€ 15,00
GENTILE ALLA CAMOMILLA - LEVI	€ 12,00
LA PROIBITA - SCHIAVO	€ 13,00
LUCE - POLI	€ 12,00
MOSCATO GIALLO - CAPOVILLA	€ 10,00
ORNELLAIA - ORNELLAIA	€ 15,00
PAOLO BERTA '96 - BERTA	€ 22,00
PICOLIT - NONINO	€ 22,00
QS QUINTARELLI - SCHIAVO	€ 15,00
RIBOLLA GIALLA GRAVNER - CAPOVILLA	€ 14,00
ROCCANIVO - BERTA	€ 12,00
SASSICAIA - SAN GUIDO	€ 15,00
SPERSS - GAJA	€ 15,00
STRAVECCHIA - SAN LEONARDO	€ 12,00
TIGNANELLO - ANTINORI	€ 14,00



**NON-ALCOHOLIC**

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**FRUIT JUICES**

PINEAPPLE	€ 8,00
ORANGE	€ 8,00
APPLE	€ 8,00
BLUEBERRY	€ 8,00
CRANBERRY	€ 8,00
PEACH	€ 8,00

**SOFT DRINKS**

COCA COLA CLASSIC / ZERO	€ 8,00
FANTA	€ 8,00
SPRITE	€ 8,00
CLUB SODA	€ 8,00
GINGER ALE	€ 8,00
GINGER BEER	€ 8,00
LEMONADE	€ 8,00
TONIC WATER	€ 8,00

**COFFEE**

ESPRESSO	€ 5,00
DOUBLE COFFEE	€ 7,00
CAPPUCCINO	€ 7,00
AMERICAN COFFEE	€ 6,00
DECAFFEINATED COFFEE	€ 5,00
BARLEY COFFEE	€ 5,00

**TEA - INFUSION**

JAPANESE GREEN TEA GYOKURO	€ 10,00
CHINA GREEN TEA XI HU LONG JING ZEJIANG	€ 10,00
CHINA BLACK TEA QJ HONG GONG FU ANHUI	€ 10,00
DIGESTIVE INFUSION	€ 10,00

**WATER**

VALVERDE SPARKLING	€ 5,00
VALVERDE STILL	€ 5,00
VALVERDE SPARKLING 1/2	€ 3,50
VALVERDE STILL 1/2	€ 3,50

**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, (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.

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

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